Serial Number

Please use this number in registering your warranty and any correspondence with the factory.

GENESIS® 5000 Series

Propane Fixed Piping System GAS BARBECUE

Owner's Manual

WARNING: Follow all leak check procedures carefully in this manual prior to barbecue operation. Do this even if barbecue was dealer assembled.

NOTICE TO INSTALLER: These instructions must be left with the owner and the owner should keep them for future use.

FOR YOUR SAFETY
Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNING: Do not try to light this appliance without reading "Lighting" instructions section of this manual.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

FOR YOUR SAFETY
If you smell gas:
1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open lid.**
4. **If odor continues, immediately call your gas supplier.**

62715 6/96

⚠ DANGER ⚠

Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

⚠ WARNINGS ⚠

- **Improper assembly may be dangerous. Please carefully follow the assembly instructions in this manual.**
- **After a period of storage, and/or nonuse, the Weber Gas Barbecue should be checked for gas leaks and burner obstructions before using. See instructions in this manual for correct procedures.**
- **Do not operate the Weber Gas Barbecue if there is a gas leak present.**
- **Do not use a flame to check for gas leaks.**
- **Combustible materials should never be within 24 inches of the top, bottom, back or sides of your Weber Gas Barbecue.**
- **Your Weber Gas Barbecue should never be used by children.**
- **You should exercise reasonable care when operating your Weber Gas Barbecue. It will be hot during cooking or cleaning, and should never be left unattended.**
- **Should the burners go out during operation, turn all gas valves off. Open the lid and wait five minutes before attempting to relight, using the lighting instructions.**
- **Do not use charcoal or lava rock in your Weber Gas Barbecue.**
- **Never lean over open grill or place hands or fingers on the front edge of the cooking box.**
- **Should a grease fire occur, turn off all burners and leave lid closed until fire is out.**
- **Do not enlarge valve orifices or burner ports when cleaning the valves or burners.**
- **The Weber Gas Barbecue should be thoroughly cleaned on a regular basis.**
- **LP gas is not natural gas. The conversion or attempted use of natural gas in an LP unit or LP gas in a natural gas unit is dangerous and will void your warranty.**
- **Do not attempt to disconnect any gas fitting while your barbecue is in operation.**
- **Use heat-resistant barbecue mitts or gloves when operating barbecue.**

LP GAS UNITS ONLY:

- **Use the regulator that is supplied with your Weber Gas Barbecue.**
- **Do not attempt to disconnect the gas regulator or any gas fitting while your barbecue is in operation.**
- **A dented or rusty LP tank may be hazardous and should be checked by your liquid propane supplier. Do not use an LP tank with a damaged valve.**
- **Although your LP tank may appear to be empty, gas may still be present, and the tank should be transported and stored accordingly.**
- **If you see, smell or hear the hiss of escaping gas from the LP tank:**
  1. **Get away from LP tank.**
  2. **Do not attempt to correct the problem yourself.**
  3. **Call your fire department.**

WARRANTY

Weber-Stephen Products Co. (Weber) hereby warrants to the ORIGINAL PURCHASER of this Weber Gas Barbecue that it will be free of defects in material and workmanship from the date of purchase as follows:

Aluminum Castings, 10 years,
Cooking Grates and Flavorizer Bars, 3 years,
All Remaining Parts, 5 years,

when assembled and operated in accordance with the printed instructions accompanying it.

Weber may require reasonable proof of your date of purchase. THEREFORE, YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE.

This Limited Warranty shall be limited to the repair or replacement of parts which prove defective under normal use and service and which on examination shall indicate, to Weber's satisfaction, they are defective. Before returning any parts, contact Weber-Stephen Products Co. Customer Service Center. If Weber confirms the defect and approves the claim, Weber will elect to replace such parts without charge. If you are required to return defective parts, transportation charges must be prepaid. Weber will return parts to the purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in this owner's manual.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Limited Warranty.

There are no other express warrants except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written Limited Warranty. Some states do not allow limitation on how long an implied warranty lasts, so this limitation may not apply to you.

Weber is not liable for any special, indirect or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.

Weber does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Weber.

This Warranty applies only to products sold at retail.

WEBER-STEPHEN PRODUCTS CO.
Customer Service Center
250 South Hicks Road
Palatine, IL 60067-6241
(800) 446-1071

PATENTS AND TRADEMARKS

© 1996 Weber. Weber, , Genesis, Flavorizer and Crossover are registered U.S. trademarks; Spirit, Perma-Mount, Gas Catcher, FlameCheck, Steam-N-Chips, Spider Stopper, and Warm-Up are U.S. trademarks of Weber-Stephen Products Co., 200 East Daniels Road, Palatine, IL 60067-6266.

Spirit 500, 700, and Genesis 1000-5500 Gas Barbecues are covered under one or more of the following patent nos.: U.S. patent #4,677,964; #4,727,853; #4,777,927; #4,829,978; #4,860,724; #4,941,817;#4,966,125; #5,070,776; #D293,067; #D316,355; Australia: #95,034; #598,709; Austria: #E68678; Belgium: #0-233-187; Canada: Rd 1987 Reg. #58,034; #1,279,540; #1,283,586; #1,300,994; #1,300,995; France: Brevet #0-233-187; Germany: DBP #3682191; Italy: #0-233-187; Luxembourg: Brevet #0-233-187; Netherlands: Ned. Octrooi #0-233-187; New Zealand: #224,786; Sweden: #0-233-187; Switzerland #0-233-187; United Kingdom: #0-233-187. Printed in the U.S.A.

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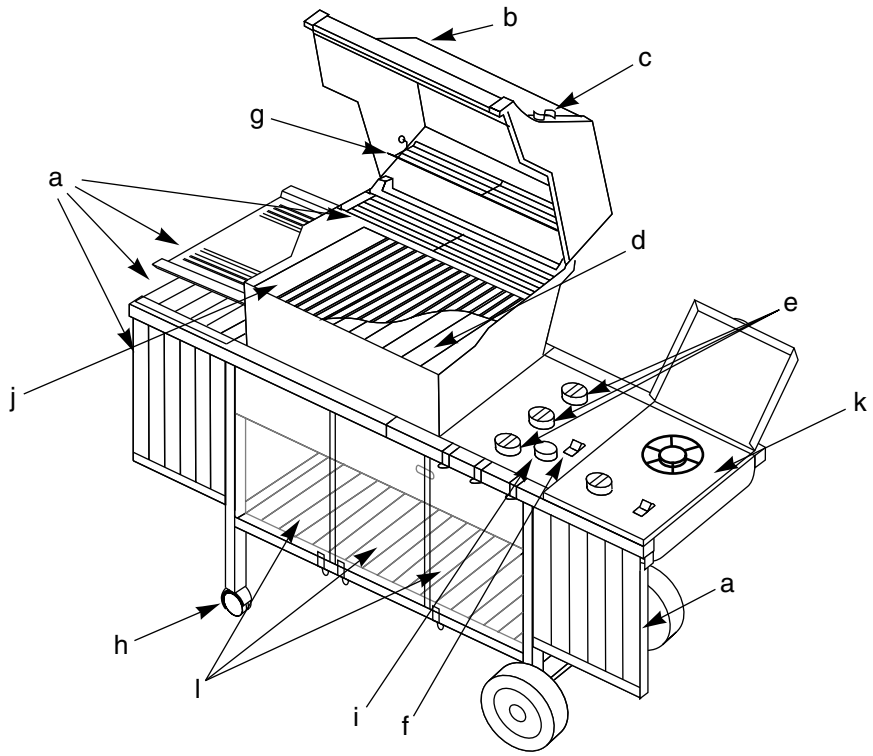


FEATURES:

a) Convenient tables and racks.

b) Heavy gauge porcelain-on-steel lid seals in heat.

c) Rapid read thermometer for precision cooking.

d) Heavy gauge steel Flavorizer Bars vaporize just the right amount of drippings for flavoring.

e) Separate burners for temperature control.

f) Crossover Ignition System with Gas Catcher Ignition Chamber.

g) Weber Warm-Up Basket for additional cooking or warming space.

h) Locking casters for additional portability.

i) FlameCheck Safety System automatically shuts off gas to the burners if the flame goes out.

j) Steam-N-Chips Smoker lets you add genuine smoke flavor to any food prepared on this grill.

k) Side burner for making sauces, gravies, etc.,while main grill is in use.

l) Enclosed storage area.

General Instructions

Your Weber Gas Barbecue is a portable outdoor cooking appliance. With the Weber Gas Barbecue you can grill, barbecue, roast and bake with results that are difficult to duplicate with indoor kitchen appliances. The closed lid and Flavorizer Bars produce that "outdoor" flavor in the food.

The Weber Gas Barbecue is portable so you can easily change its location in your yard or on your patio. Portability means you can take your Weber Gas Barbecue with you if you move.

Liquid Propane (LP) gas supply is easy to use and gives you more cooking control than charcoal fuel.

- These instructions will give you the minimum requirements for assembling your Weber Gas Barbecue. Please read the instructions carefully before using your Weber Gas Barbecue. Improper assembly can be dangerous.
- Not for use by children.
- If there are local codes that apply to portable gas grills, you will have to conform to them. If there are no local codes, you must conform to the latest edition of the National Fuel Gas Code: ANSI Z 223.1.
- The valves and orifaces of this barbecue are set to operate at 10.5 inches of water column pressure.
- This Weber Gas Barbecue is designed for use with liquid propane (LP) gas only. Do not use with natural (piped in city) gas. The valves and orifices are for LP gas only.
- Do not use with charcoal fuel.
- Check that the area under the control panel and the bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The area around the LP tank must be free and clear from debris.

For Installation in Canada

These instructions, while generally acceptable, do not necessarily comply with the Canadian Installation codes, particularly with piping above and below ground. In Canada the installation of this appliance must comply with local codes and/or Standard CAN/CGA-B149.2 (Installation Code for Propane Burning Appliances and Equipment).

Storage

- The gas must be turned OFF at the fuel supply when the Weber Gas Barbecue is not in use.
- When the Weber Gas Barbecue is stored indoors, the gas supply must be disconnected.

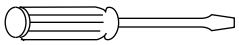
Operating area

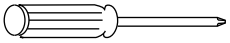
⚠WARNING: Only use this barbecue outdoors in a well ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.

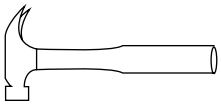
- Never use your Weber Gas Barbecue under an unprotected combustible roof or overhang.
- Do not use combustible materials within 24 inches of the top, bottom, back or sides of the grill.
- The entire cooking box gets hot when in use. Do not leave unattended.
- Keep any electrical supply cord and the fuel supply hose away from any heated surface.
- Keep the cooking area clear of flammable vapors and liquids, such as gasoline, alcohol, etc., and combustible materials.

Assembly

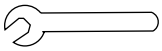
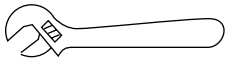
Tools needed

Screwdrivers, regular 

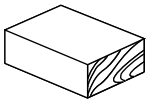
and Phillips 

Hammer 

7/16, 5/8, 11/16 and 3/4 inch open-end or two adjustable wrenches

Pliers

Block of wood 

Supplies needed

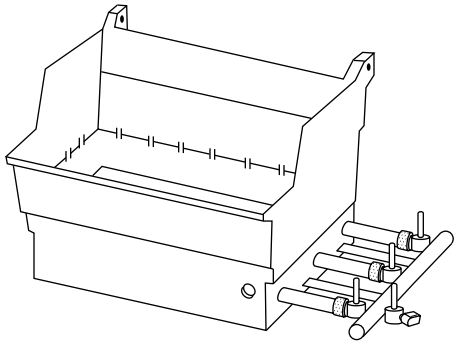
You will need a soap and water solution to check for gas leaks. (See Step “Check for gas leaks”).

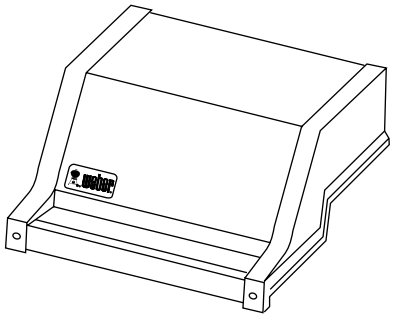
Note - The hardware size of nuts, bolts and screws is given. For example "1/4-20 x 2 inch bolt" means a bolt 1/4 inch in diameter with 20 threads to the inch, 2 inches long. On a small screw for example, "6-32 x 1/2 inch screw" means a number 6 screw, with 32 threads to the inch, 1/2 inch long.

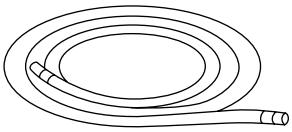
While we give much attention to our products, unfortunately an occasional error may occur. If a part is missing, do not go back to the store. Call the Weber Customer Service Center toll free **1-800-446-1071** to receive immediate assistance. Have your owner’s manual available for reference.

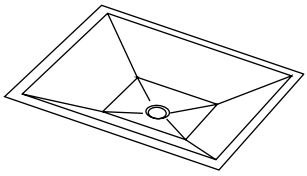
Step 1

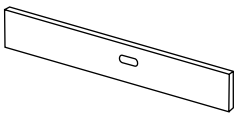
Check package contents

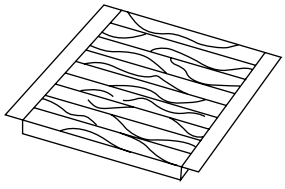
Cooking box (assembly) 

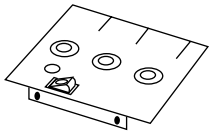
Lid (assembly) 

Hose 

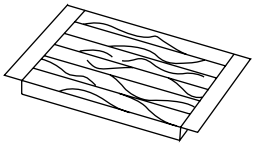
Bottom tray 

Front panel 

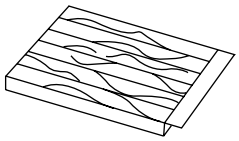
Two accessory trays 

Control panel 

Work table

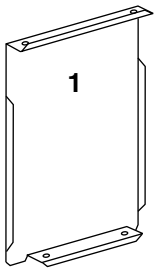


Two swing tables

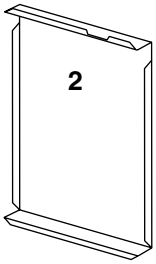


Left end panel (#1)

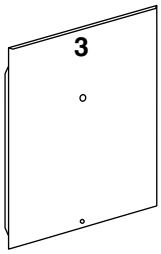
Panels and doors are identified with removable stickers. Please leave on during assembly.



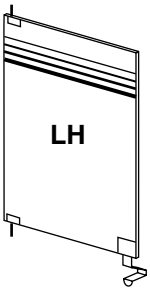
Three back panels (#2)



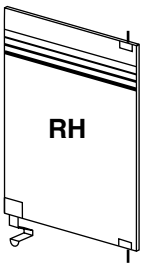
Right end panel (#3)



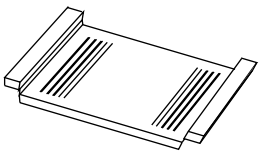
Left hand glass door assembly (LH)



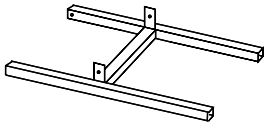
Two right hand glass door assemblies (RH)



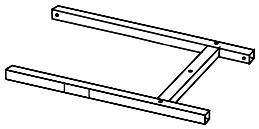
Serving tray



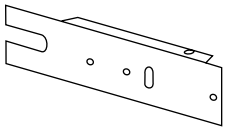
Left frame



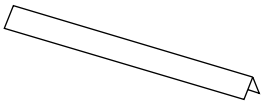
Wheel frame



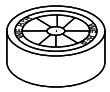
Brace panel



Five long Flavorizer Bars

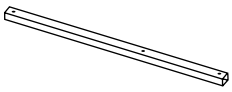


Two wheels

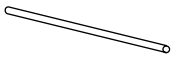


Frame connector

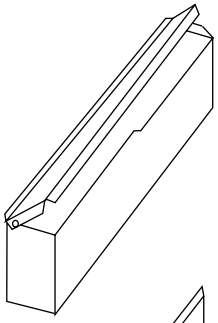
Frame connector with bushings



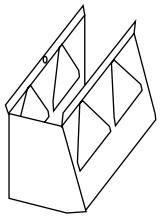
Axle



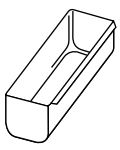
Steam-N-Chips Smoker body



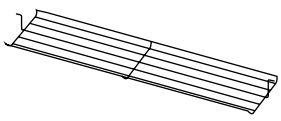
Steam-N-Chips Smoker flue



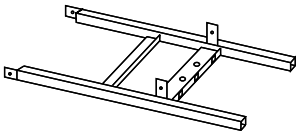
Steam-N-Chips Smoker water pan



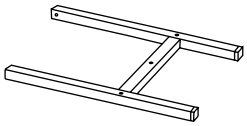
Warm-Up Basket



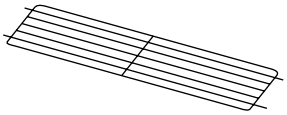
Right frame



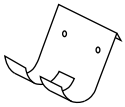
Caster frame



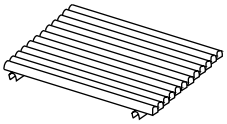
Warming rack



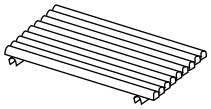
Manifold bracket



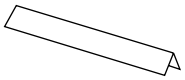
Cooking grate



Narrow cooking grate

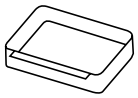


Seven short Flavorizer Bars

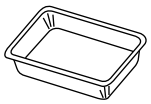


Catch pan holder

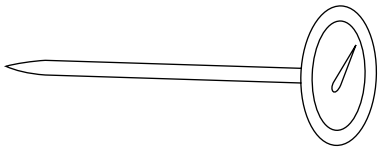
Catch pan



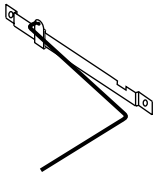
Two drip pans



Thermometer

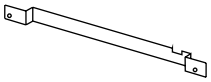


Right hand slide bar assembly

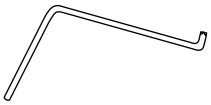


Assembly consists of:

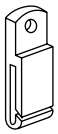
Right hand slide bar



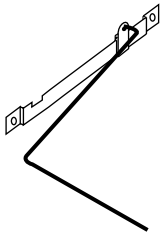
Support rod



Slide

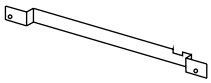


Left hand slide bar assembly



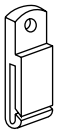
Assembly consists of:

Left hand slide bar

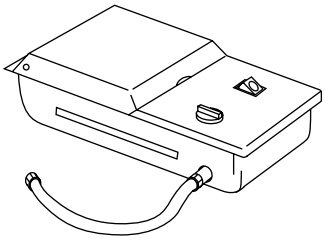


Support rod

Slide

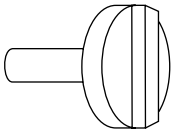


Side burner assembly



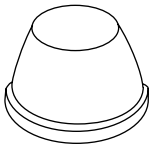
Burner grate

Side burner knob

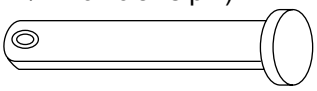


Two side burner locks

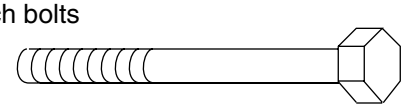
Two wheel hubcaps
(actual size)



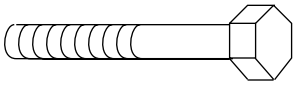
Two hinge pins
(hardware size: 1/4 x 1 1/2 inch clevis pin)
(actual size)



Five 1/4-20 x 2 inch bolts
(actual size)

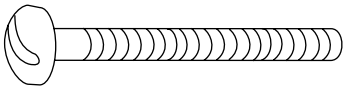


1/4-20 x 1 1/2 inch bolt
(actual size)

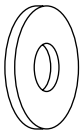


Check contents of hardware packs

Four 10-24 x 1 3/4 inch machine screws
(actual size)

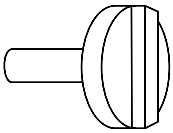


Twenty three 1/4 inch nylon washers
(actual size)

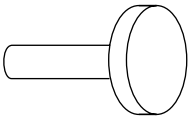


Four 10-24 hex nuts
(actual size)

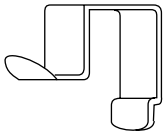
Three burner control knobs



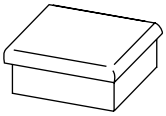
FlameCheck button



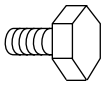
Three tool holders



Four tubing plugs
(two are spares)



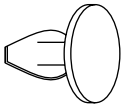
Six 1/4-20 x 1/2 inch bolts
(actual size)



Two 1/4-20 wing nuts
(actual size)

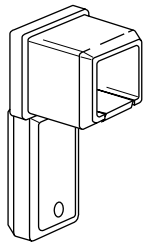
1/4-20 keps nut
(actual size)

Two plastic buttons



Two hair pin cotters

Two swing table end brackets



Two casters

Step 2

Assemble wheels

You will need: axle, two wheel hubcaps, two wheels, wheel frame, hammer and a block of wood.

Place one end of the axle on the block of wood (or other protected surface). Tap on one hubcap.

Put one wheel on the axle, WEBER side toward the hubcap. Slide the axle through the frame. Add the other wheel, WEBER side out. Tap on the hubcap. Figure 1.

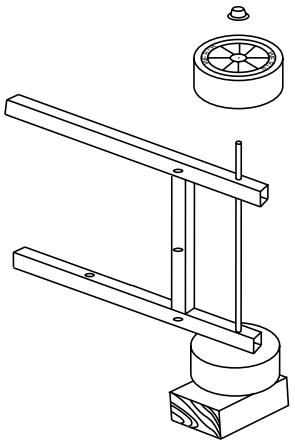


Figure 1

Step 3

Assemble frame

You will need: left frame, right frame, two nylon washers, two 1/4-20 x 1/2 inch bolts and a 7/16 inch wrench.

Note - Work on carpeted area (on grass, or on one of the boxes) to protect the finish during frame assembly.

Put the frame pieces so the leg tabs are up. Put the right frame to your right and left frame to your left. Figure 2.

Slip the two frame halves together with the **tabs inside**, until the tabs of the right frame are inside the left frame and the holes align. Figure 2 (a).

Slip washers over bolts; insert and tighten bolts. (If you try to insert a bolt and there are no holes, you have the left frame turned the wrong way. Turn the left frame around.) Figure 2 (b).

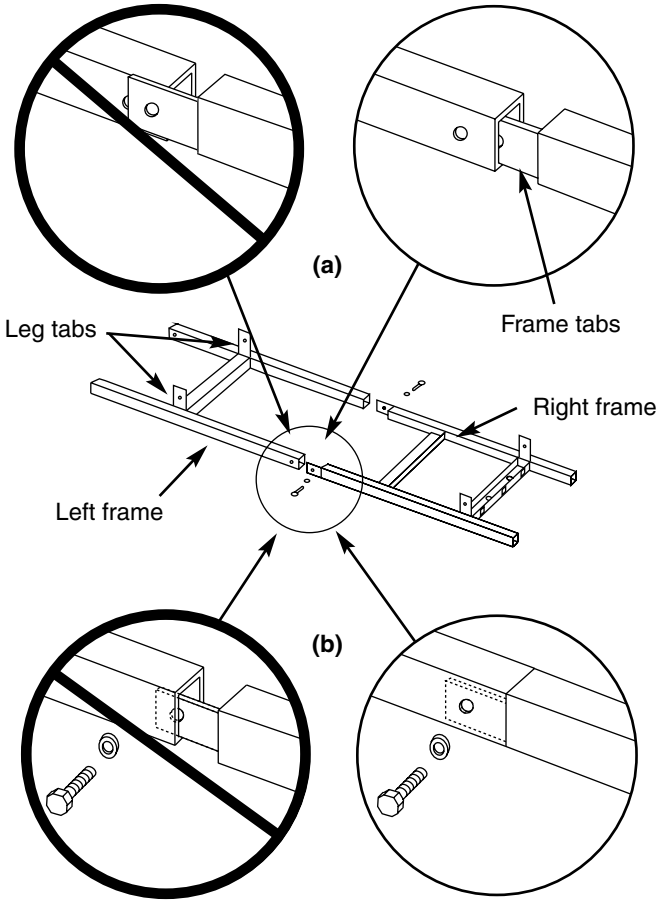


Figure 2

Step 4

Continue frame assembly

You will need: frame assembly, wheel frame assembly, front panel, caster frame, four 1/4-20 x 1/2 inch bolts, four nylon washers and a 7/16 inch wrench.

Place the caster frame onto the tabs of the left frame with the dimple to the inside. Figure 3. Place the wheel frame onto the tabs of the right frame with the dimple to the inside. The fuel scale decal should face away as shown. Figure 3.

The leg tabs must be on the inside of the frames.

Add front panel with the hole down and to your right. Add the washers to the bolts, insert in the holes as shown. Only start the bolts at the wheel frame, figure 3 (a) & (b), and tighten the bolts at the caster frame.

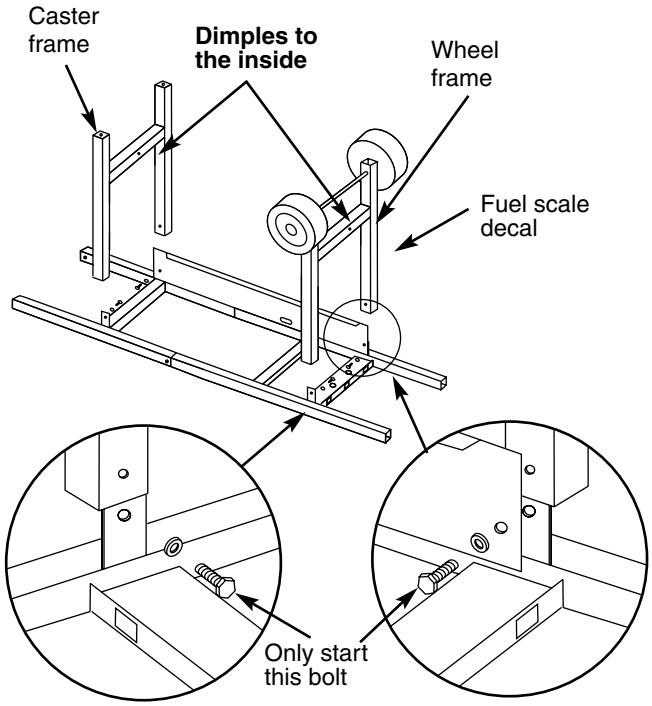


Figure 3

Step 5

Complete frame assembly

You will need: partial frame assembly, one frame connector with bushings, one frame connector without bushings, four 1/4-20 x 2 inch bolts, four nylon washers and a 7/16 inch wrench.

Hold the frame connector, bushing side down, between the caster and wheel frame, above the front panel. Add nylon washers to the bolts, put the bolts through the frame and screw into the frame connector. Tighten.

The second frame connector has no bushings, place it between the caster frame and the wheel frame. Add a nylon washer to the bolt, put the bolts through the frame and screw into the frame connector. Tighten. Figure 4.

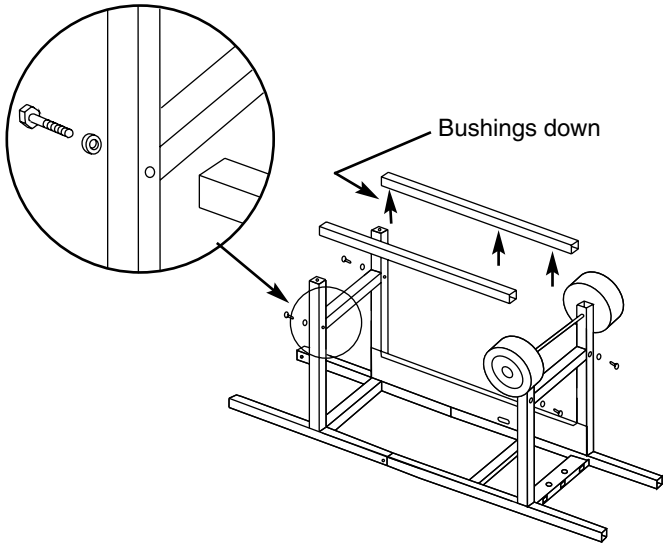


Figure 4

Step 6

Insert casters

You will need: frame assembly and two casters.

Push the casters firmly into the caster inserts in the ends of the caster legs. Figure 5.

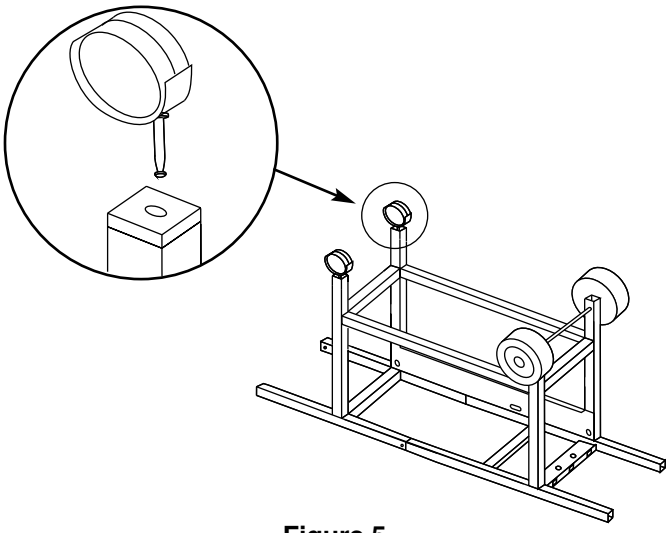


Figure 5

Step 7

Check the frame assembly

To avoid having to disassemble your barbecue in a later step, check the positioning of the front frame connector before continuing with the assembly.

Turn the frame assembly over. The front frame connector should correspond with Figure 6.

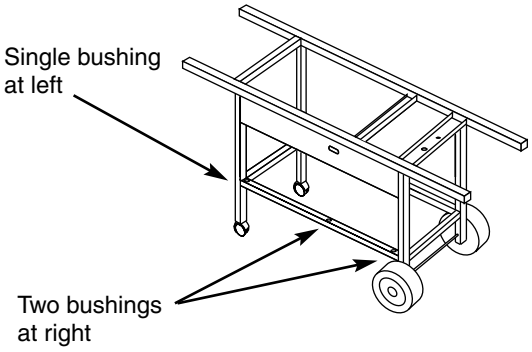


Figure 6

Step 8

Install left end panel

You will need: frame assembly and left end panel. (Number 1)

Place the bottom of the left end panel on the caster frame lower cross piece. Set the end panel upright in place. Figure 7.

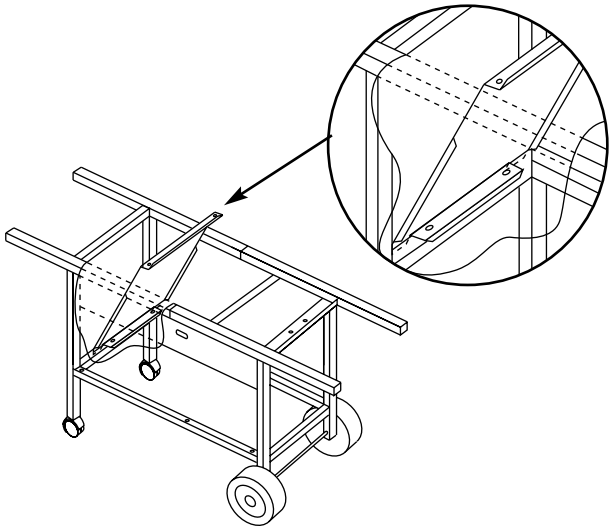


Figure 7

Step 9

Install the three back panels

You will need: frame assembly, two plastic buttons and the three back panels. (Number 2)

Place the bottom of one back panel on the back frame connector, notches to the top. Set in place to the far left, butting up against the caster frame. Repeat the procedure with the the other two back panels. Figure 8.

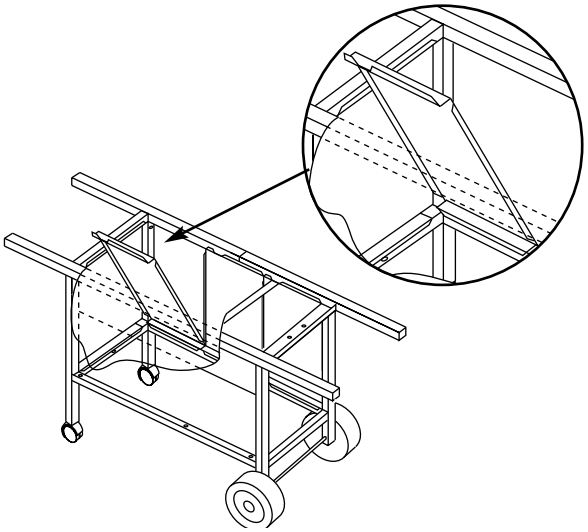


Figure 8

With all three panels in place and flush with each other, push in the plastic buttons. They should cover the flanges of the panels up against the wheel and caster frames. Figure 9.

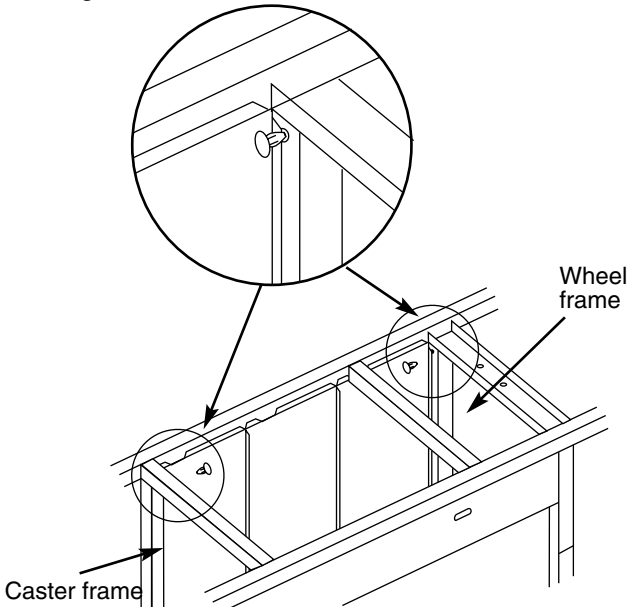


Figure 9

Step 10

Install side burner locks

You will need: frame assembly, 2 side burner locks and a 7/16 inch wrench.

Loosen the right rear 1/4 x 20 bolt. Install the side burner lock. The “U” shape cut out of the lock slips down over the bolt. Tighten with a wrench. Figure 10.

Loosen the right front 1/4 x 20 bolt. The side burner lock fits between the front panel and the frame.
The “U” shape cut out slips up over the bolt.
Tighten with a wrench.

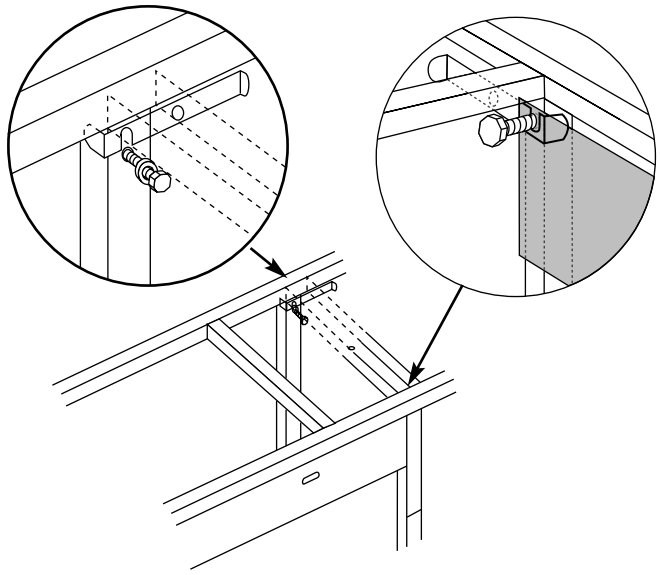


Figure 10

Step 11

Add cooking box

You will need: frame assembly, cooking box assembly, 1/4-20 x 2 inch bolt, nylon washer, 1/4-20 acorn nut, pliers and a 7/16 inch wrench.

Set the cooking box into the frame so the burner tubes are under the frame brace. Figure 11.

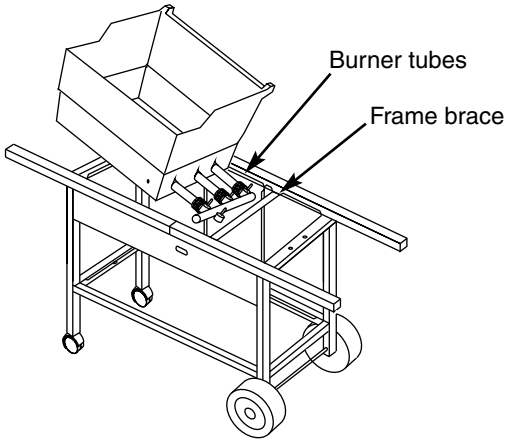


Figure 11

Slide the cooking box to the left within the frame. Put the washer on the bolt. Insert the bolt through the cooking box and frame with the head of the bolt outside the box. Figure 12. Add keps nut. Tighten by holding the bolt with pliers while you tighten the nut with the 7/16 inch wrench.

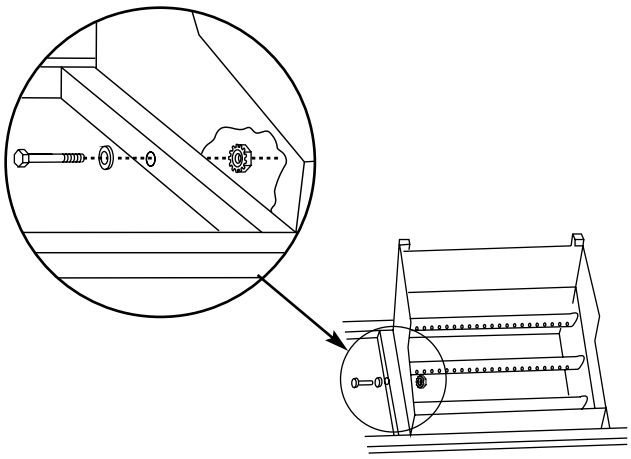


Figure 12

Your Weber Gas Barbecue burner assembly has been factory assembled, pressure and flame tested. As a safety precaution we recommend you check the burner alignment:

a) Do the valves fit into the ends of the burners? Figure 13 (a).

b) Are the ends of the burners under the washers at the left rear and left front of the cooking box? The screws are only guides. Do not tighten. Figure 13 (b).

c) Are the wing nuts under the burner assembly hand tight? Do not tighten with pliers. Figure 13 (c).

If you answered YES to a, b and c, the burners are correctly aligned. If you answered NO, the burners are misaligned. Contact your dealer. Do not use your barbecue.

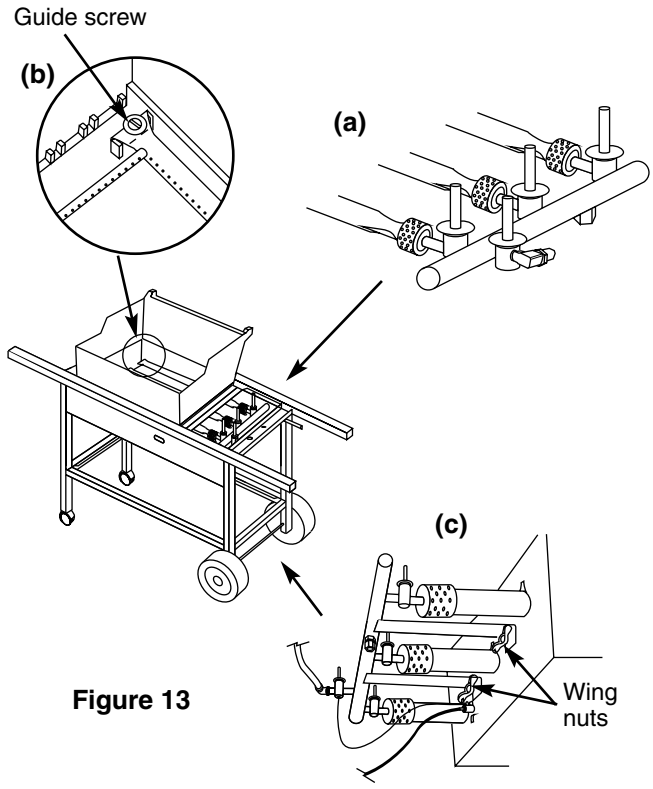


Figure 13

Step 12

Install gas supply

General Specifications for Piping

Note - Contact your local municipality for building codes regulating outdoor gas barbecue installations. In absence of Local Codes, you must conform to the latest edition of ANSI Z223.1. WE RECOMMEND THAT THIS INSTALLATION BE DONE BY A PROFESSIONAL.

Some of the following are general requirements taken from ANSI Z223.1, for gas supply installations. Refer to ANSI Z223.1 latest edition for complete specifications.

Note: The LP gas supply at the barbecue must be regulated to 10.5 inches of water column pressure.

- A manual shut-off valve must be installed outdoors, immediately ahead of the quick disconnect.

⚠CAUTION: If young children are in the area, a locking valve should be considered.

- An additional manual shut-off valve indoors should be installed in the branch fuel line in an accessible location near the supply line.
- The quick disconnect connects to a 3/8 inch NPT thread from the gas source. The quick disconnect fitting is a hand-operated device that automatically shuts OFF the flow of gas from the source when the barbecue is disconnected.
- The quick disconnect fitting can be installed horizontally, or pointing downward. Installing the fitting with the open end pointing upward can result in collecting water and debris.
- The dust covers (supplied plastic plugs) help keep the open ends of the quick disconnect fitting clean while disconnected.
- Pipe compound should be used which is resistant to the action of propane gas when connections are made.
- The outdoor connector must be firmly attached to rigid, permanent construction.

Typical propane gas supply installation. Figure 14.

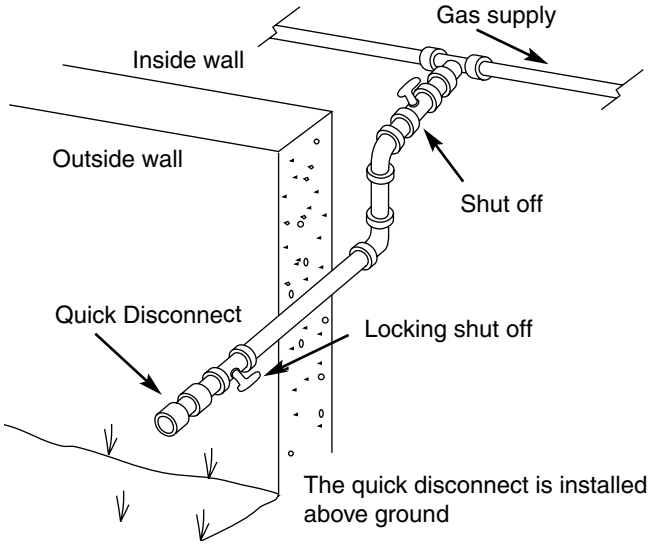


Figure 14

Gas line piping

- If the length of line required does not exceed 50 feet, use a 5/8" O.D. tube. One size larger should be used for lengths greater than 50 feet.
- Gas piping may be copper tubing, type K or L; polyethylene plastic tube, with a minimum wall thickeness of .062 inch; or standard weight (schedule 40) steel or wrought iron pipe.
- Copper tubing must be tin-lined if the gas contains more than 0.3 grams of hydrogen sulfide per 100 cubic feet of gas.
- Plastic tubing is suitable only for outdoor, underground use.
- Gas piping in contact with earth, or any other material which may corrode the piping, must be protected against corrosion in an approved manner.
- Underground piping must have a minimum of 18" cover.

Test connections

All connections and joints must be thoroughly tested for leaks in accordance with local codes and all listed procedures in the latest edition of ANSI Z223.1.

⚠ DANGER ⚠

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for gas leaks. This will result in a fire or explosion which can cause serious bodily injury or death, and damage to property.

Step 13

Check that all burner valves are off

You will need: one burner control knob.

(Valves are shipped in the OFF position, but you should check to be sure.) Put the knob on each valve. Check by pushing down and turning clockwise. Figure 15.

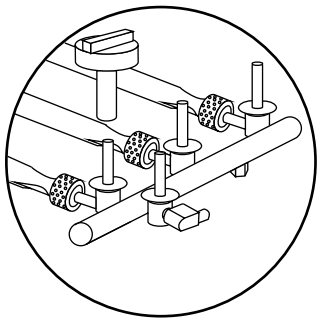


Figure 15

Step 14

Connect flexible hose to manifold

You will need: the 12 foot gas supply hose and a 3/4 inch wrench.

Thread fitting end of hose onto manifold. Figure 16. Tighten with wrench.

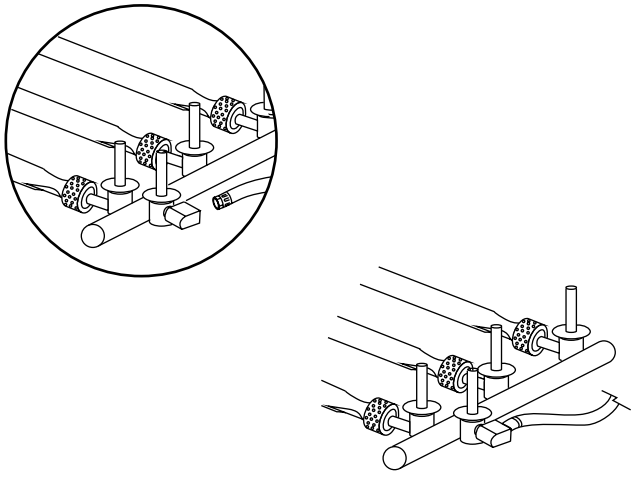


Figure 16

Step 15

Install side burner

You will need: side burner assembly, burner grate, manifold bracket, 3/4 inch, 5/8 inch and an 11/16 inch or two adjustable wrenches.

⚠CAUTION: No sealant is required on the side burner fitting. Do not use pipe dope, tape or any other type of sealant on the fittings or hose.

Use an 11/16 wrench to remove the protective brass cap from the side burner fitting on the manifold. Figure 17.

⚠CAUTION: When removing the cap use a 5/8 inch wrench to "hold" the side burner fitting to keep it from becoming loose. If the side burner fitting should loosen, tighten before attaching side burner hose.

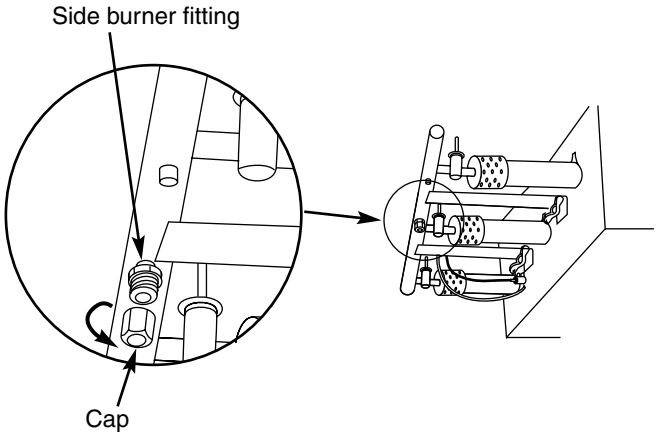


Figure 17

Slide the side burner assembly into the open end of the right frame. Route the side burner hose so that it parallels the front of the barbecue. Loop the hose so that it reaches the side burner fitting. Attach hose and tighten with a 3/4 inch wrench. Figure 18. Install burner grate. Check to be sure the side burner valve is OFF. Push side burner control knob down and turn clockwise.

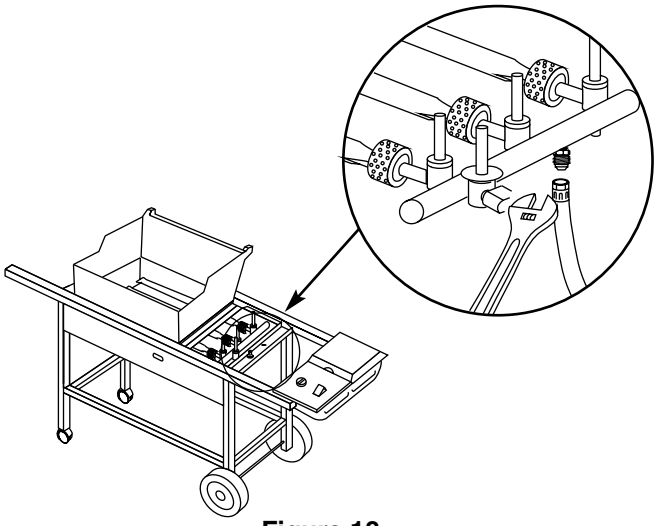


Figure 18

Step 16

Install manifold bracket

You will need: manifold bracket

Hook the bracket onto the manifold at the center burner valve. Figure 19. Place your hand underneath the bracket. Lift the bracket, manifold and cooking box slightly as a unit and hook onto the frame brace.

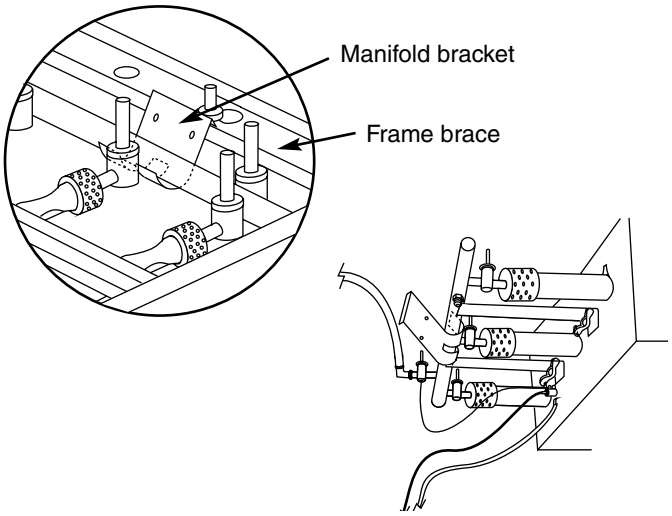


Figure 19

Step 17

Install brace panel

You will need: brace panel.

Slide the side burner back. Insert the tabs into the slots in the frame brace at the wheel legs. (Make sure the side burner hose is to the front of the barbecue.) Figure 20 (a). Slide up until the notch at the bottom of the brace panel fits over the cross brace. Figure 20 (b).

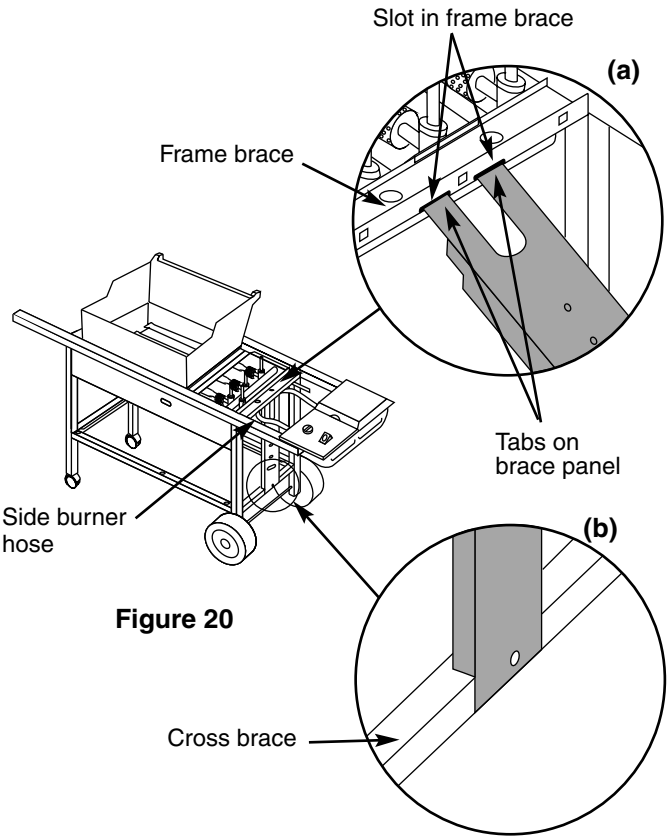


Figure 20

Step 18

Install right end panel

You will need: right end panel (Number 3), 1/4-20 x 1 1/2 inch bolt, 1/4-20 hex nut, two nylon washers, 1/4-20 x 1/2 inch bolt, 1/4-20 wing nut and a 7/16 inch wrench.

Set the right end panel over the brace panel. Make sure the gas supply hose is on the outside of the panel. Put the washer on the 1/4-20 x 1 1/2 inch bolt and insert bolt through both panels and frame brace. Add hex nut and tighten. Figure 21.

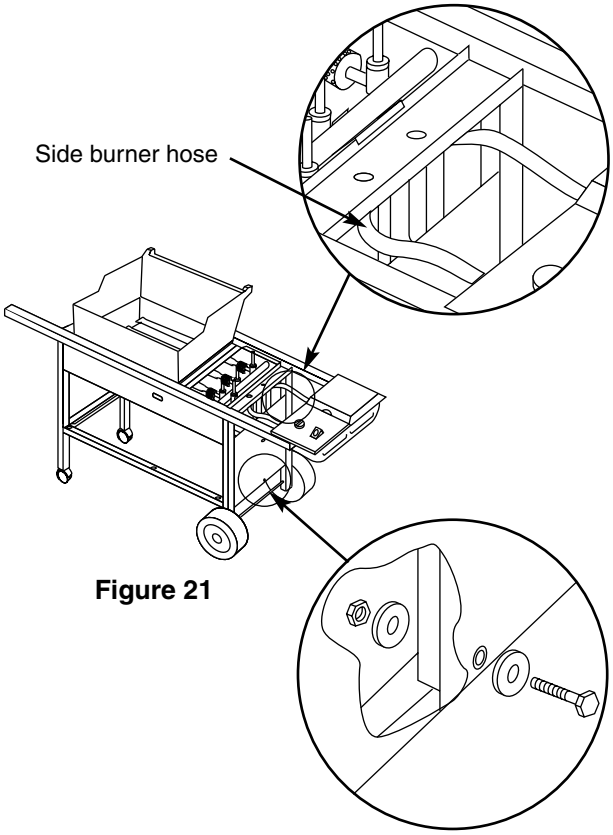


Figure 21

Place a nylon washer on the 1/4-20 x 1/2 inch bolt. Insert the bolt through the top of the right end panel and the brace panel. Put on wing nut and tighten. Figure 22.

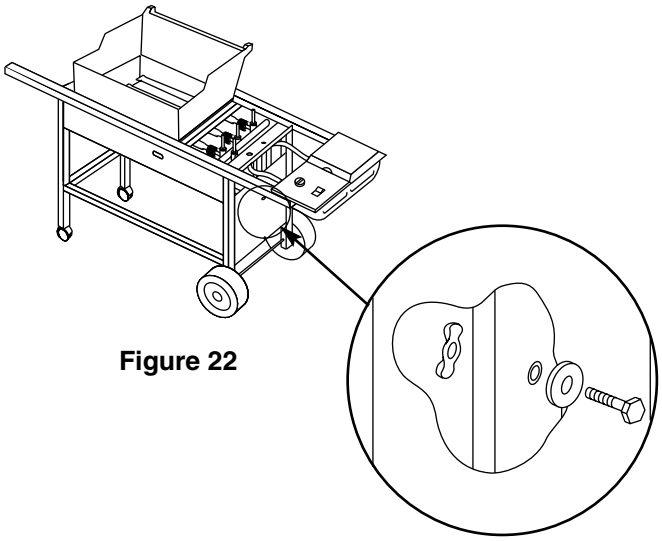


Figure 22

Step 19

Install bottom accessory trays

You will need: two accessory trays

Set the two accessory trays between the two frame connectors. Figure 23.

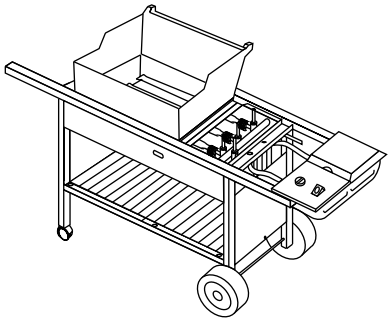


Figure 23

Step 20

Install igniter

Note - The igniter wires are already attached to the Gas Catcher Ignition Chamber and the igniter. This was done to factory test the ignition system.

The igniter lock nut is on the igniter.

Insert the top of the igniter up through the large part of the keyhole in the frame brace. Loosen the igniter lock nut and slide the igniter to the rear of the keyhole. Tighten the igniter lock nut. Figure 24.

Note - If the igniter works loose, carefully tighten the igniter lock nut with an adjustable wrench or pliers.

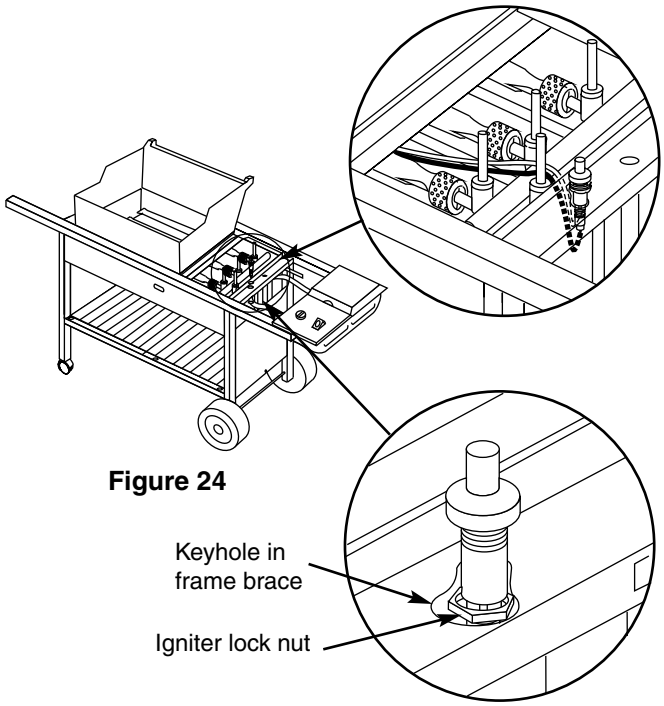


Figure 24

Step 21

Install left hand swing table

You will need: swing table end bracket, two 10-24 hex nuts, two 10-24 x 1 3/4 inch machine screws, **left hand slide bar assembly**, swing table, four nylon washers, screwdriver and pliers.

Allow the slide bar to hang down. Push the support rod into the lower support bracket. Figure 25 (a). Swing the rod up so you can slide the rod all the way inside the locking tab. Figure 25 (b). The rod should swing freely inside the locking tab. Figure 25 (c).

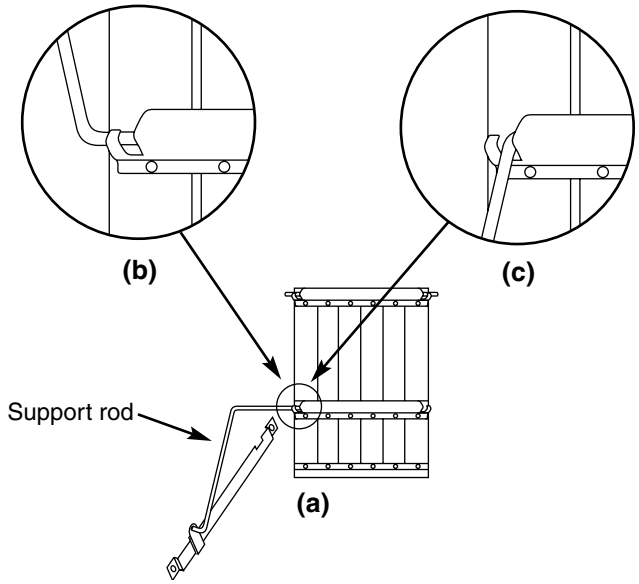


Figure 25

Insert one end of the hinge rod into the hole in the frame. Figure 26 (a).

Insert the other end into the hole in the swing table end bracket. Figure 26 (b). Hold the end bracket at an angle so the lower tab is inside the frame tube. Push the bracket into the frame. Check to see that the lower tab of the bracket is hooked in the slot in the frame. Figure 26 (c).

To fully seat the bracket, you may have to tap it lightly with a hammer.

⚠WARNING: If swing table end bracket is in any way cracked or damaged, do not use swing table. Call our Customer Service Center to order a new part.

⚠WARNING: The load limit for the swing table is 30 pounds.

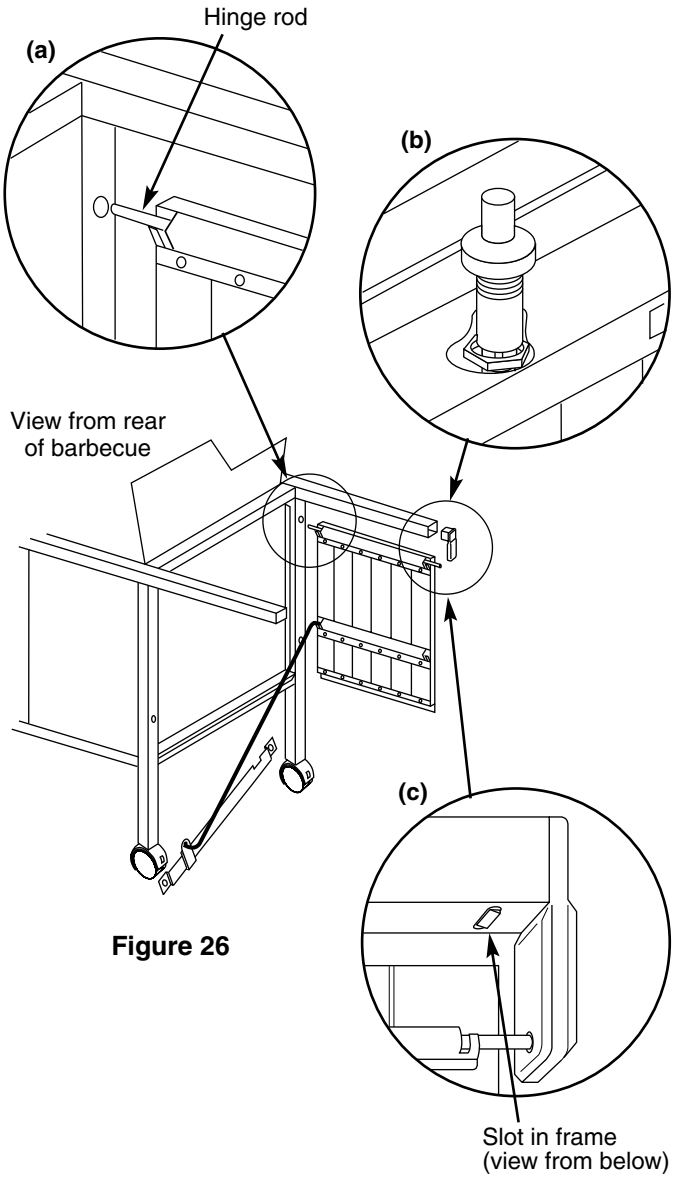


Figure 26

Position slide bar assembly on the outside of the caster frame. Put a nylon washer on each 1 3/4 inch screw, insert screws through frame and slide bar assembly and add nylon washers and hex nuts. Tighten nuts using a screwdriver and pliers. Figure 27.

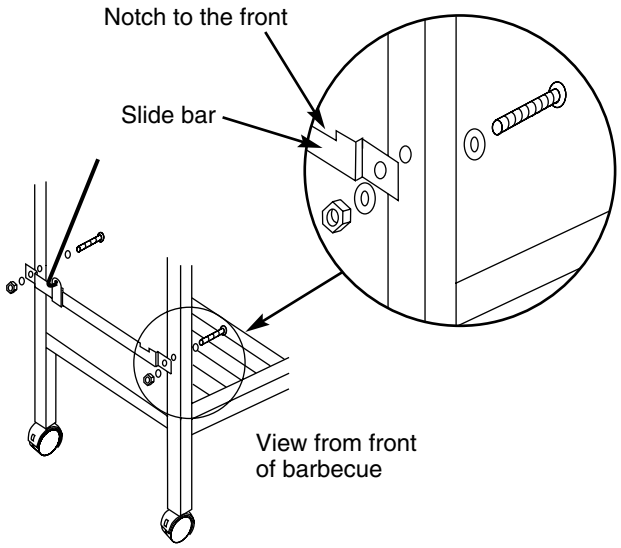


Figure 27

To lower table: Pull support rod up to disengage slide lock, and lower table. To raise table, lift table up and engage slide in locked position. Figure 28.

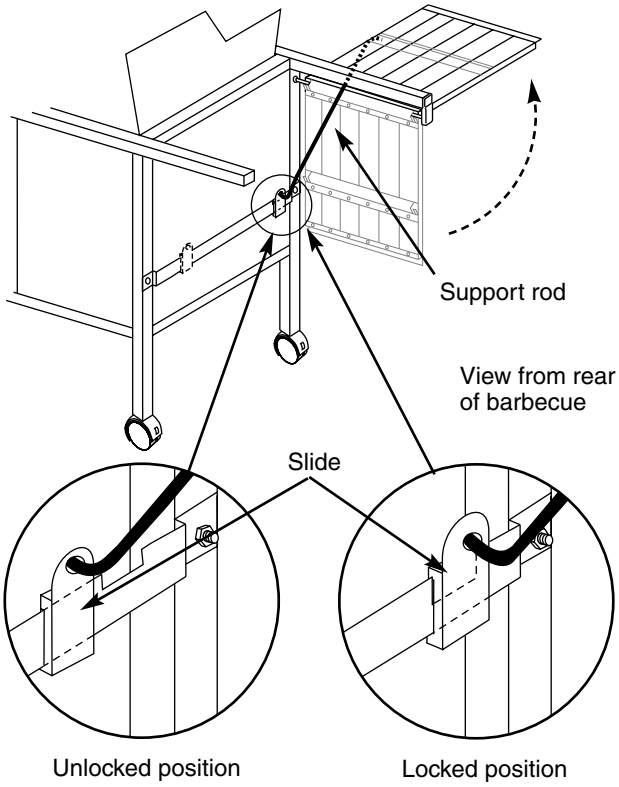


Figure 28

Step 22

Install right hand swing table

You will need: swing table end bracket, two 10-24 hex nuts, two 10-24 x 1 3/4 inch machine screws, **right hand slide bar assembly**, swing table, four nylon washers, screwdriver and pliers.

Allow the slide bar to hang down. Push the support rod into the lower support bracket. Figure 29 (a). Swing the rod up so you can slide the rod all the way inside the locking tab. Figure 29 (b). The rod should swing freely inside the locking tab. Figure 29 (c).

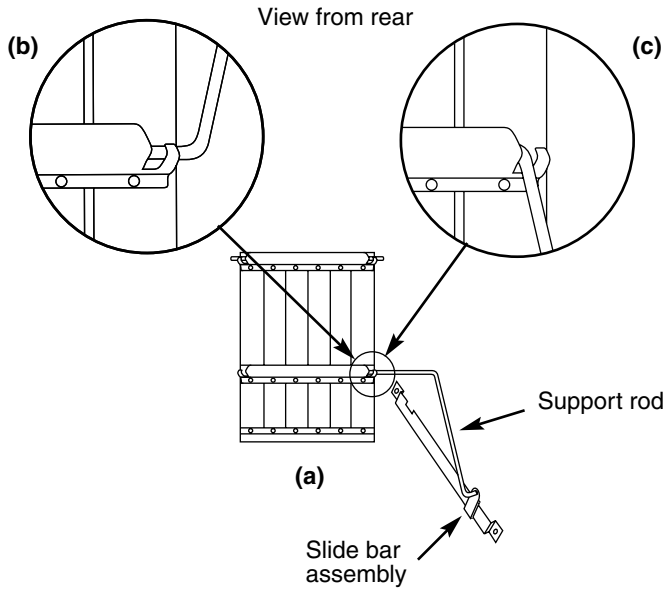


Figure 29

Insert one end of the hinge rod into the hole in the frame. Figure 30 (a).

Insert the other end into the hole in the swing table end bracket. Figure 30 (b). Hold the end bracket at an angle so the lower tab is inside the frame tube. Push the bracket into the frame. Check to see that the lower tab of the bracket is hooked in the slot in the frame. Figure 30 (c).

To fully seat the bracket, you may have to tap it lightly with a hammer.

⚠WARNING: If swing table end bracket is in any way cracked or damaged, do not use swing table. Call our Customer Service Center to order a new part.

⚠WARNING: The load limit for the swing table is 30 pounds.

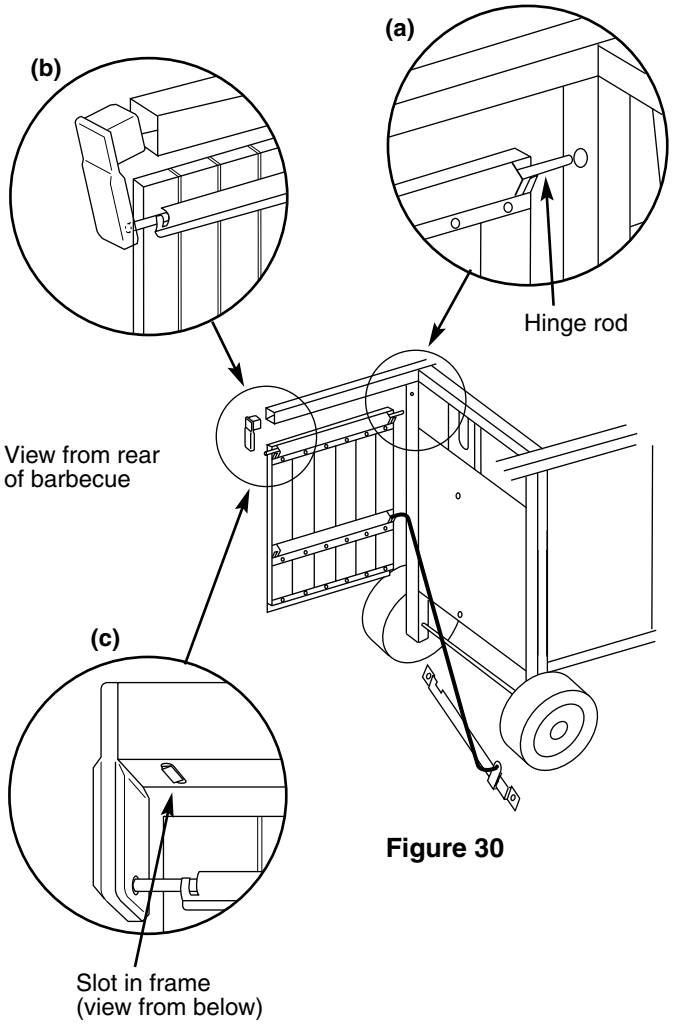


Figure 30

Position slide bar assembly on the outside of the wheel frame. Put a nylon washer on each 1 3/4 inch screw, insert screws through frame and slide bar assembly and add nylon washers and hex nuts. Tighten nuts using a screwdriver and pliers. Figure 31.

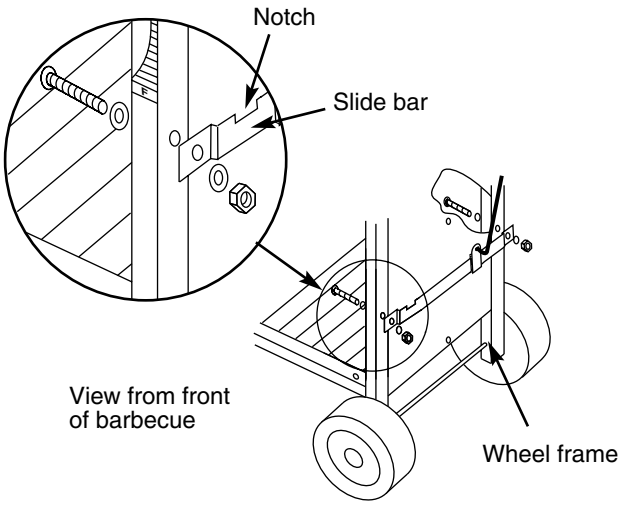


Figure 31

To lower table: Pull support rod up to disengage slide lock and lower table. To raise table, lift table up and engage slide in locked position. Figure 32.

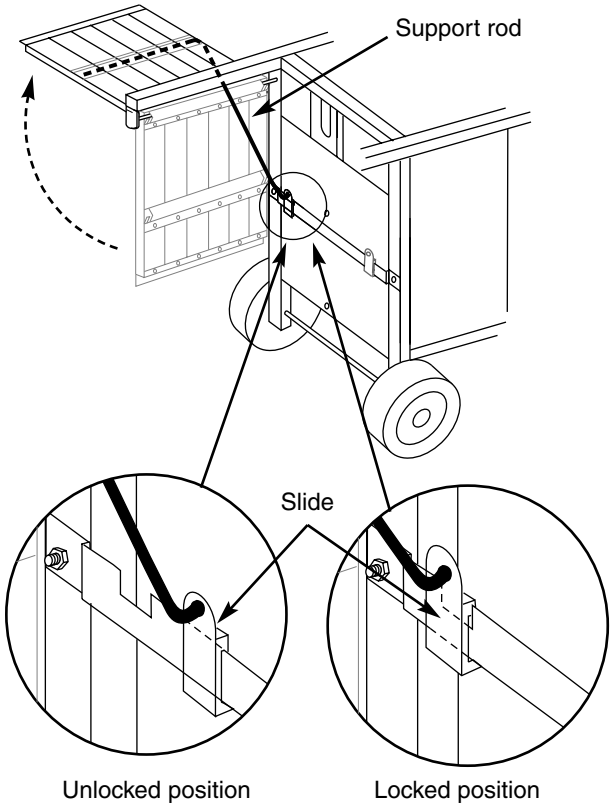


Figure 32

Step 23

Check for gas leaks

⚠ DANGER ⚠

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. This will result in a fire or explosion which can cause serious bodily injury or death and damage to property.

⚠WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

Note - All factory made connections have been thoroughly checked for gas leaks. The burners have been flame tested. As a safety precaution you should recheck all fittings for leaks before using your Weber Genesis Gas Barbecue. Shipping and handling may have loosened or damaged a gas fitting.

⚠WARNING: Perform these leak checks even if your barbecue was dealer or store assembled.

You will need: FlameCheck button, a soap and water solution and a rag or brush to apply it.

Note - Since some leaks test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

Make sure side burner is OFF. Remove valve control knob and screws. Remove porcelain top. Figure 35.

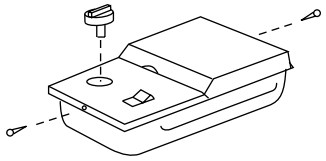


Figure 33

To perform leak checks: Slide back the collar of the quick disconnect. Push male fitting of the hose into the quick disconnect, and maintain pressure. Figure 34 (a). Slide the collar closed. Figure 34 (b). If it does not engage or lock, repeat procedure. Gas will not flow unless the quick disconnect is properly engaged.

Turn on gas supply.

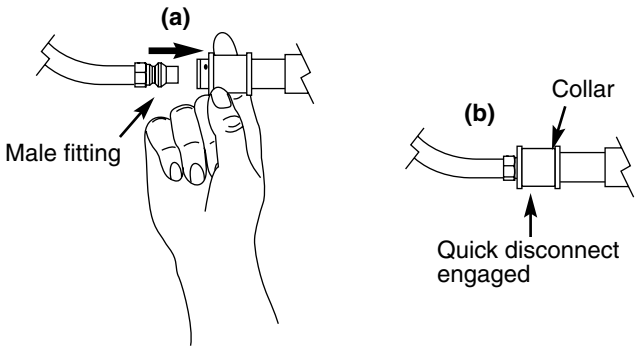


Figure 34

Put the FlameCheck button on the FlameCheck valve.

When checking for gas leaks, push the FlameCheck button down and hold down until leak checking is complete. This will allow gas to fill the hoses and manifold. Figure 35.

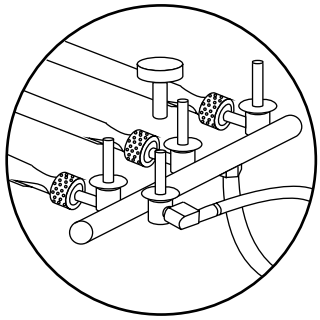


Figure 35

⚠WARNING: Do not ignite burners while leak checking.

Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows there is a leak.

Check:

a) Hose to manifold connection. Figure 36 (a).

b) Manifold to side burner hose connection. Figure 36 (b).

⚠WARNING: If there is a leak at connections a or b, retighten the fitting with a wrench and recheck for leaks with soap and water solution.

If a leak persists after retightening the fitting, turn OFF the gas. **DO NOT OPERATE THE BARBECUE. Contact your dealer.**

c) Side burner hose to side burner connection. Figure 36 (c).

d) Valves to manifold connections. Figure 36 (d).

e) Hose to quick disconnect connection. Figure 36 (e).

⚠WARNING: If there is a leak at connections c, d or e, turn OFF the gas. **DO NOT OPERATE THE BARBECUE. Contact your dealer.**

When leak checks are complete, turn gas supply OFF at the source and rinse connections with water.

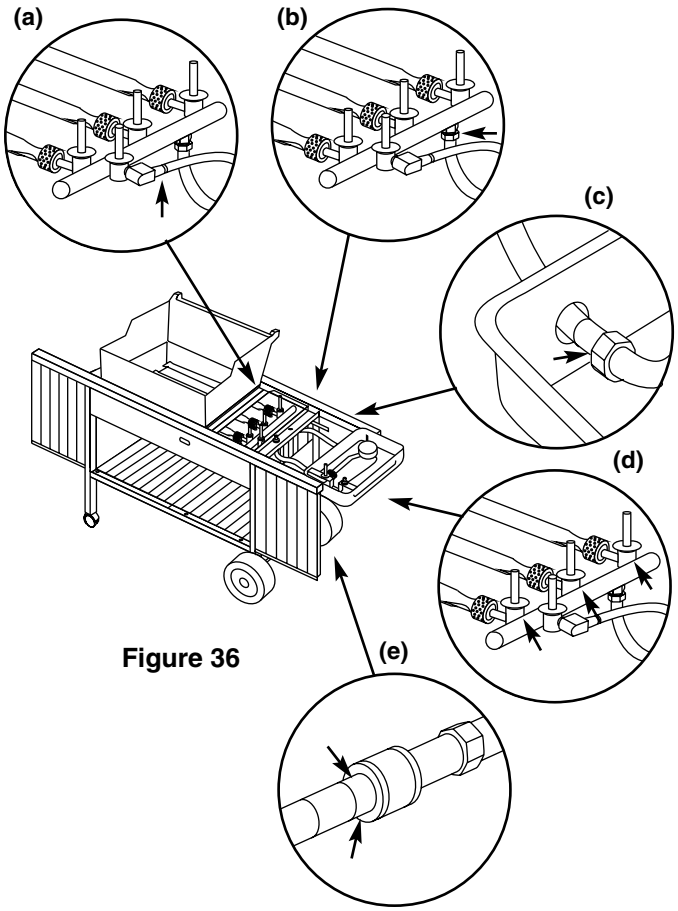


Figure 36

Step 24

Insert Flavorizer Bars and Steam-N-Chips Smoker

You will need: five long Flavorizer Bars, seven short Flavorizer Bars, Steam-N-Chips Smoker body and flue.

Place the three long Flavorizer Bars in the rear of the cooking box. Insert the remaining two bars through the Steam-N-Chips Smoker flue and set into place in the cooking box. Figure 37.

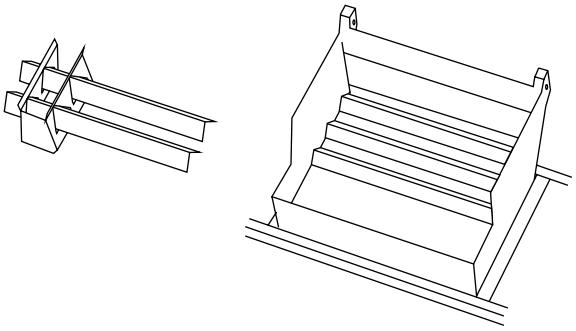


Figure 37

Place the short Flavorizer Bars in place in the upper positions in the cooking box. Set the Steam-N-Chips Smoker body on the flue and across the long Flavorizer Bars. Figure 38.

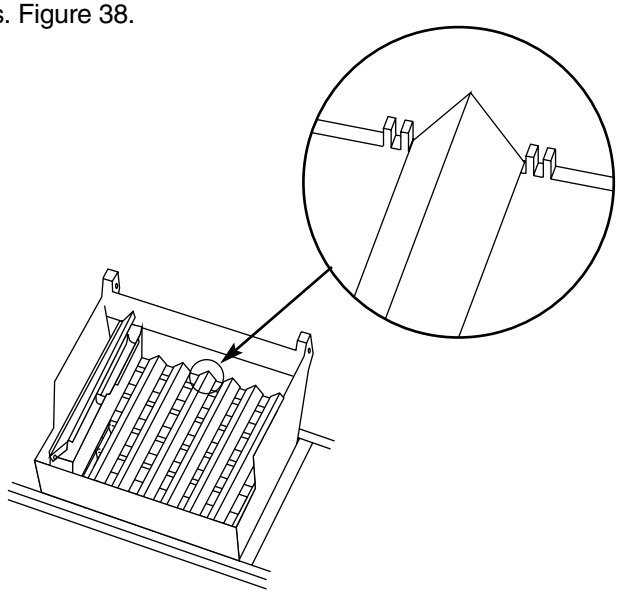


Figure 38

Step 25

Install cooking grates

You will need: two cooking grates.

The open "U" of the cooking grates goes down. The wide cooking grate goes to the right, narrow grate goes to the left side of the cooking box. Set the cooking grates onto the ledges in the cooking box. Figure 39.

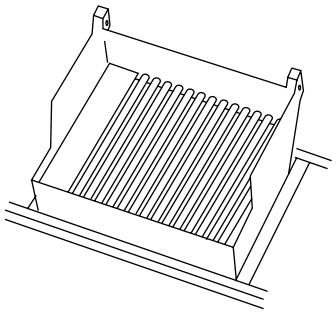


Figure 39

Step 26

Install the bottom tray

You will need: bottom tray, catch pan holder, catch pan and one drip pan.

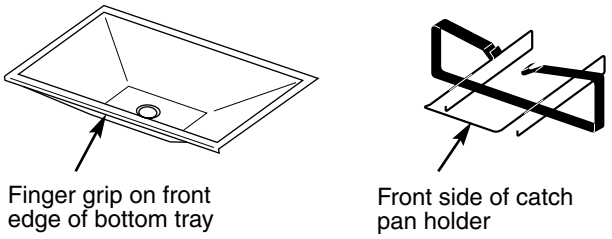


Figure 40

Hook the ends of the catch pan holder into the hole in the bottom tray. Figure 41. **The front of the catch pan holder must be on the same side as the finger grip of the bottom tray.**

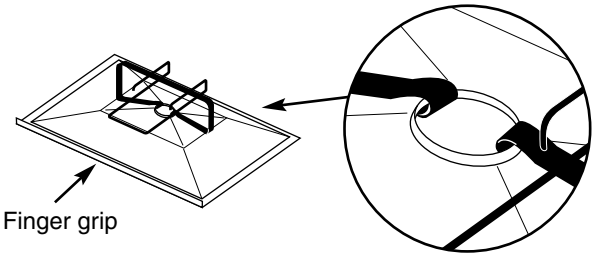


Figure 41

Slide the bottom tray onto the mounting rails under the cooking box with finger grip toward you. Figure 42.

⚠CAUTION: Do not line bottom tray with aluminum foil. It can cause grease fires by trapping the grease and not allowing grease to flow into the catch pan.

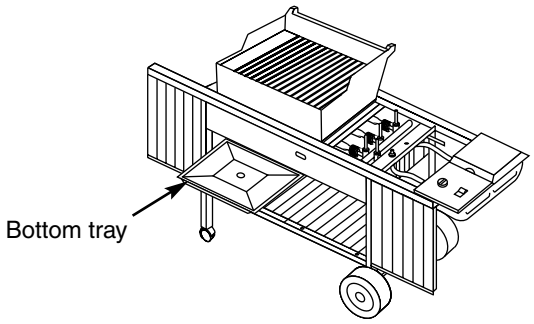


Figure 42

Put the foil drip pan into the catch pan.

Slide the catch pan into the catch pan holder with its finger grip towards you.

Step 27

Install the lid

You will need: lid, two hinge pins and two hair pin cotters.

Set the lid in place. Align the hinges at the rear of the barbecue. Insert hinge pins from the outside. Insert hair pin cotters into the small holes in the hinge pins. Figure 43.

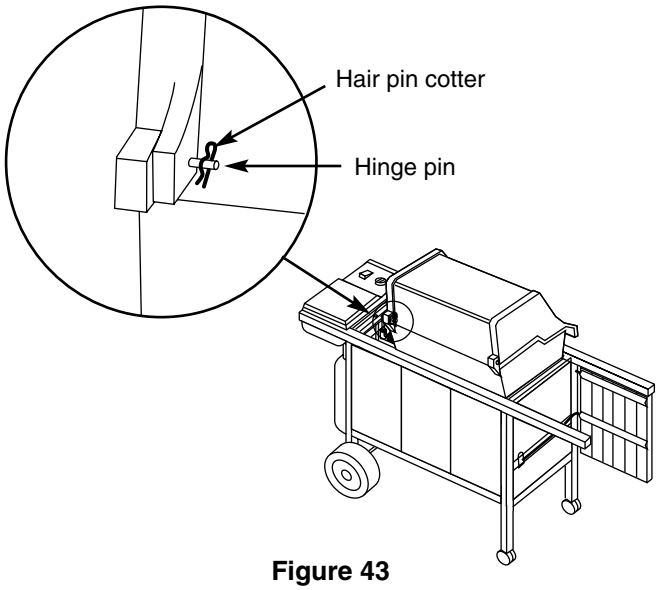


Figure 43

Step 28

Install tool holders, control panel, burner control knobs and FlameCheck button

You will need: three tool holders, control panel, three burner control knobs and FlameCheck button.

Hook the tool holders over the frame rail. Figure 44.

Set the control panel in place over both frame braces. (Hold the Crossover Ignition button up while setting the control panel in place.) Place your thumbs over the control panel push-in buttons and push them into the frame brace until they snap into place. Figure 44 (a).

Push on the burner control knobs and FlameCheck button. Figure 44 (b).

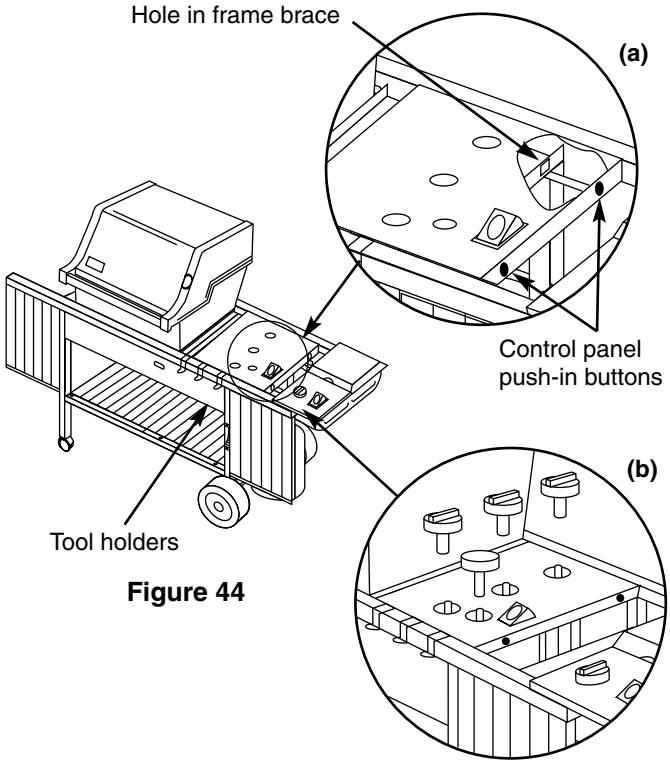


Figure 44

Step 29

Secure side burner

Pull the right hand swing table up. Stand to the right side of the barbecue. Slightly pull back both side burner locks. Slide the side burner toward the control panel. The locks will snap into the slots in the front and back of the side burner. Figure 45.

⚠Caution: Make sure both locks have snapped into place.

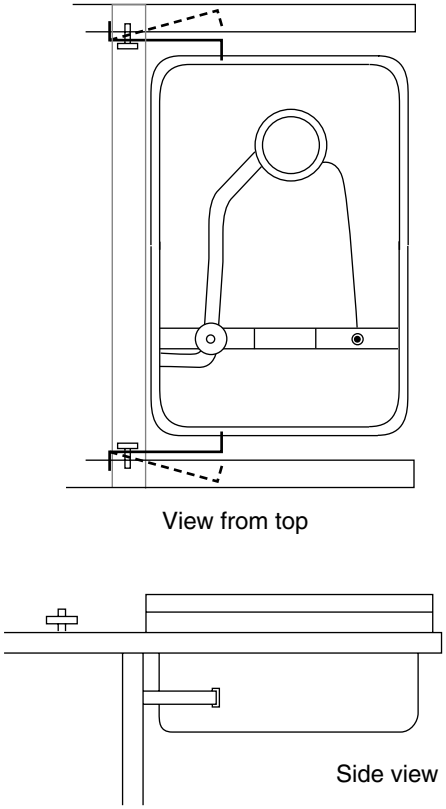


Figure 45

Step 30

Install glass doors

You will need: one LH glass door assembly and two RH glass door assemblies.

Start with the LH door assembly. Insert the long hinge pin at the top of the door into the plastic bushing in the underside of the left frame. Insert the bottom (short) hinge pin into the bushing in the frame connector. Repeat the procedure with the RH door assemblies. The glass doors latch on the frame connector. Figure 46.

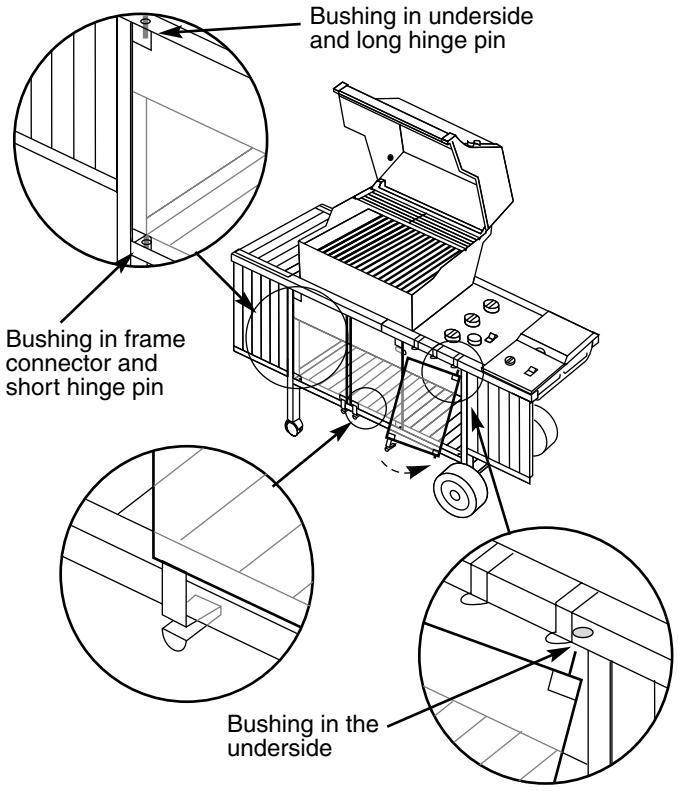


Figure 46

Step 31

Complete accessory installation

You will need: work table, serving tray, Warm-Up Basket, warming rack, thermometer, two tubing plugs and a hammer.

Insert one end of the Weber Warm-Up Basket into the hole in the right end of the lid and the other end into the slot in the left end of the lid. Figure 47 (a).

Set the work table onto the left side rails. Figure 47 (b).

Place porcelain serving tray on the work table. Figure 47 (c).

Set the warming rack into the slots at the rear of the cooking box. Figure 47 (d).

Insert the thermometer into its holder. Figure 47 (e).

Insert tubing plugs into the ends of the frame. To fully seat the plugs, you may have to tap them lightly with a hammer. Figure 47 (f).

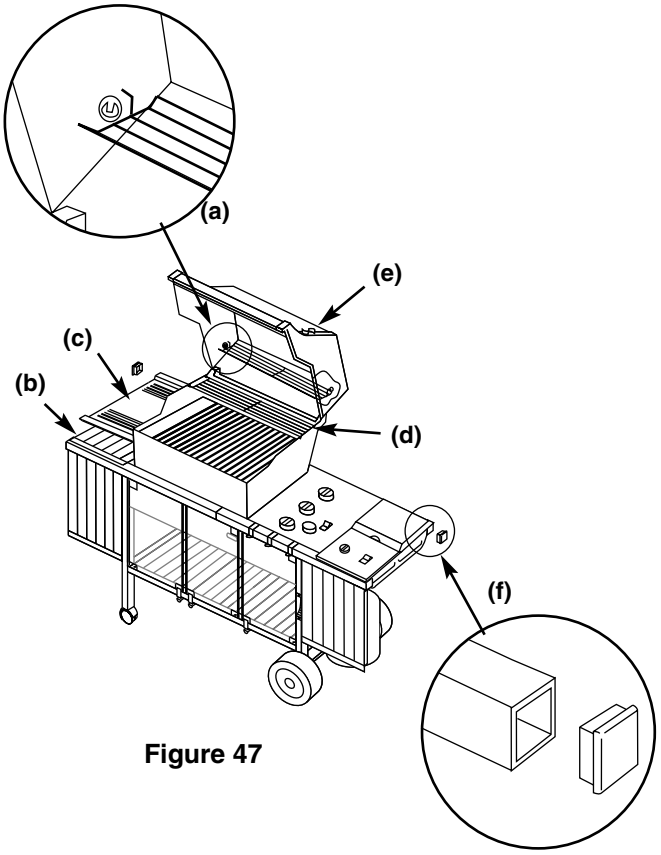


Figure 47

⚠Caution: To keep the barbecue stationary, the tabs on the locking casters should be in the down position.

OPERATING INSTRUCTIONS

Lighting

Summary lighting instructions are on the control panel.

⚠ DANGER ⚠

Failure to open lid while igniting the barbecue, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

Crossover Ignition System

Note - The Crossover Ignition System ignites the Front burner with a spark from the igniter electrode inside the Gas Catcher Ignition Chamber. You generate the energy for the spark by pushing the Crossover Ignition Button until it clicks.

⚠WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Weber authorized replacement hose. Order from Weber-Stephen Products Co., Customer Service Center or authorized dealer.

Crossover Ignition System

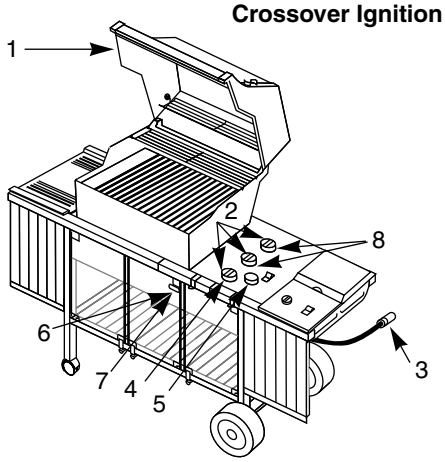


Figure 1

1) Open the lid. Figure 1.
2) Make sure all burner control knobs are turned OFF. (Push each knob down and turn clockwise.)
3) Turn gas supply valve on.
4) Push Front burner control knob down and turn to START/HI.

⚠WARNING: Do not lean over open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.

5) Push down the FlameCheck button and hold down.

Note - Gas is supplied to the burner only when the FlameCheck button is depressed.

6) Push the Crossover Ignition button several times, so that it clicks each time.
7) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box.

If the burner is lit, continue to hold the FlameCheck button down for about 8 seconds. When the button is released the burner will stay lit.

⚠WARNING: If the burner does not light, turn the Front burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light with a match.

8) After the FRONT burner is lit you can turn on the other burners.

Note - The FRONT burner must be on at all times when operating the other burners. The FlameCheck Safety System monitors the Front burner. For your safety, the FlameCheck valve will shut off the gas to the burners if the front burner should inadvertently go out during cooking.

To Extinguish

Turn gas supply OFF at the source, then push down and turn each burner control knob clockwise to OFF.

Manual Lighting

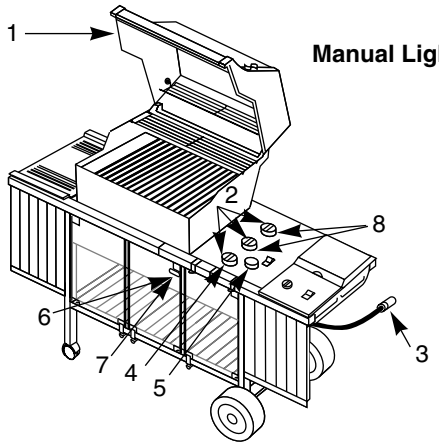
⚠ DANGER ⚠

Failure to open lid while igniting the barbecue, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

1) Open the lid. Figure 2.
2) Make sure all burner control knobs are turned OFF. (Push each knob down and turn clockwise.)
3) Turn gas supply valve on.
4) Push Front burner control knob down and turn to START/HI.

⚠WARNING: Do not lean over open barbecue. Keep your face and body at least one foot away from the matchlight hole when lighting the barbecue.

5) Push down and hold the FlameCheck button down.



Manual Lighting

Figure 2

6) Strike a match and put the flame into the matchlight hole in the front of the cooking box.

Note - Gas is supplied to the burner only when the FlameCheck button is depressed.

7) Check that the burner is lit by looking through the matchlight hole on the front of the cooking box.

If the burner is lit, continue to hold the FlameCheck button down for about 8 seconds. When the button is released the burner will stay lit.

⚠WARNING: If the burner does not light, turn the Front burner control knob to OFF and wait 5 minutes to let the gas clear before you try again or try to light

8) After the FRONT burner is lit you can turn on the other burners.

Note - The FRONT burner must be on at all times when operating the other burners. The FlameCheck Safety System monitors the Front burner. For your safety, the FlameCheck valve will shut off the gas to the burners if the front burner should inadvertently go out during cooking.

To Extinguish

Turn gas supply OFF at the source, then push down and turn each burner control knob clockwise to OFF.

Lighting the side burner

The side burner has a separate ignition system from the main cooking box.

⚠ DANGER ⚠

Failure to open lid while igniting the side burner, or not waiting 5 minutes to allow gas to clear if the side burner does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

The side burner will only operate when the Front burner is lit.

1) Open the side burner lid. Figure 3.
2) Push down and turn the side burner control to HI.
3) Push the side burner igniter button several times so it clicks each time.

⚠CAUTION: Side burner flame may be difficult to see on a bright sunny day.

⚠WARNING: If the side burner does not light:

a) Turn OFF the side burner control valve.

b) Wait 5 minutes to let the gas clear before you try again or try to light with a match.

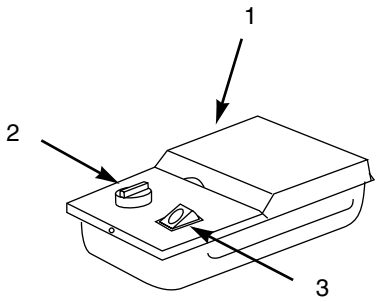


Figure 3

Cooking

The Weber Genesis Gas Barbecue should not be moved when operating or hot.

You can adjust the FRONT, CENTER and BACK burners as desired. The control settings High (H), Medium (M), Low (L), or Off (O) are described in your Weber cookbook. The cookbook uses these notations to describe the settings of the FRONT, CENTER, and BACK burners. For example, to sear steaks you would use (HHH) (all burners at high). Then to complete cooking you would use (MOM) (FRONT at medium, CENTER off, and BACK at medium). See your Weber cookbook for detailed cooking instructions.

If burners go out during cooking, open lid, turn off all burners and wait 5 minutes before relighting.

Note - The temperatures inside your cooking box, for the first few uses, may be hotter than those shown in your cookbook. Adjusting the burner controls may be necessary.

⚠CAUTION: Replace thermometer in lid when not in use. Do not leave thermometer in food while cooking.

Preheating

Your Weber Genesis Gas Barbecue is an energy efficient appliance. It operates at a low B.T.U. rate for economy. To preheat, after lighting, close lid and turn all burners to high (HHH). Preheating to between 500° and 550° F (260° and 290° C) will take 10 to 15 minutes depending on conditions such as air temperature and wind.

Drippings and grease

The Flavorizer Bars are designed to "smoke" the right amount of drippings for flavorful cooking. Excess drippings and grease accumulate in the catch pan under the bottom tray. Disposable foil liners are available that fit the catch pan.

Storage and/or Nonuse

- When storing the Weber Gas Barbecue, make sure that the inside shut off valve and/or locking outdoor shut off valve is secured in the OFF postion. When the Weber Gas Barbecue is stored indoors, the gas supply **MUST BE DISCONNECTED.**
- After a period of storage and/or nonuse the Weber Gas Grill should be checked for gas leaks and any obstructions in the burner tubes before using. (See Sections General and Annual Maintenance.)
- Check that the areas under the control panel and the bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The Spider Stopper Guards should also be checked for any obstructions. (See Section "Annual Maintenance.")

Periodic Cleaning

⚠CAUTION: Turn your Weber Gas Barbecue OFF and wait for it to cool before cleaning.

⚠CAUTION: Do not clean your Flavorizer Bars or cooking grates in a self-cleaning oven. Replacement cooking grates and Flavorizer Bars are available through your retailer or the Weber-Stephen Customer Service Center.

Outside surfaces - Use a warm soapy water solution.

⚠CAUTION: Do not use oven cleaner, abrasive cleansers (kitchen cleansers) cleaners that contain citrus products or abrasive cleaning pads on barbecue or cart surfaces.

Bottom tray - Wash with warm soapy water.

Flavorizer Bars and Cooking Grates- Clean with a suitable brass bristle brush. As needed, remove from grill and wash with warm soapy water.

Catch pan - Disposable foil trays are available, or you can line the catch pan with aluminum foil. To clean the catch pan, wash with warm soapy water.

Thermometer - Wipe with warm soapy water, clean with plastic scrub ball. Do not put in dishwasher or submerge in water.

Inside cooking box - Brush with a suitable barbecue brush (brass bristle). Brush any debris off of burners with barbecue brush. **DO NOT ENLARGE BURNER PORTS (OPENINGS).** Wash inside box with warm soapy water.

Inside Lid - While lid is warm, wipe inside with paper towel to prevent flaking due to grease build-up.

Using the Steam-N-Chips Smoker

The Steam-N-Chips Smoker cooks with both Weber FireSpice Wood Chips and Chunks. For best results with faster cooking foods like steaks, burgers and chops, etc., we recommend using the FireSpice Chips because they ignite and create smoke faster. For longer cooking foods such as roasts, chicken and turkeys, etc., we recommend using FireSpice Chunks because they ignite slowly and provide smoke for a longer period of time. As you gain experience in using your Steam-N-Chips Smoker, we encourage you to experiment with different combinations of FireSpice Chips and Chunks to find the smoke flavor that best suits your taste.

To use the Steam-N-Chips Smoker

As a starting point, place a handful of FireSpice Chips or a few FireSpice Chunks in the bottom of the smoker body. Figure 4. Since the chunks vary in size, place as many as you can in the smoker allowing room for the water pan. As you gain experience in smoking, increase or decrease the amount of wood to suit your taste. Fill water pan, place it in the smoker and close the smoker lid.

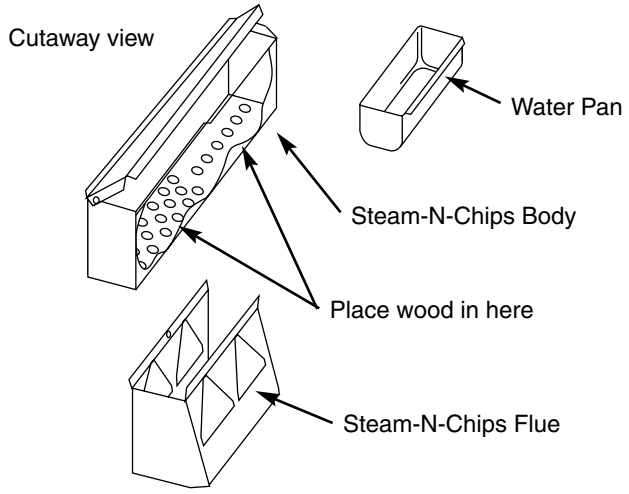


Figure 4

Light the barbecue and preheat with all burners on HIGH, lid down, for 10 minutes or until thermometer registers 500°F - 550°F. Adjust the burners for cooking; MOM or LOL will be your best settings for long duration smoking. Smoke will start in approximately 10 minutes and last as long as 45 minutes. If you require more smoke flavor, refill the smoker with FireSpice Chips and/or Chunks and refill the water pan with water. The Steam-N-Chips Smoker may be used to enhance any of the meat, poultry and fish recipes in the gas barbecue cookbook. Cook with the lid down according to the times indicated in charts or recipes.

Note - After refilling smoker, smoke will take about 10 to 15 minutes to start again.

⚠ DANGER ⚠

Do not use any flammable fluid in the Steam-N-Chips Smoker to ignite the wood. This will cause serious bodily injury.

Cleaning the Steam-N-Chips Smoker

Before each use, empty the Steam-N-Chips Smoker of ash to allow proper air flow. Accomplish this by lightly tapping the sides of the smoker and stirring the ashes so that they sift through the bottom and fall into the bottom tray of your barbecue. Remove bottom tray and empty.

Note - Smoking will leave a "smoke" residue on the surface of the smoker. This residue cannot be removed and will not affect the function of the Steam-N-Chips Smoker. To a lesser degree a "smoke" residue will accumulate on the inside of your Weber Genesis Gas Barbecue. This residue need not be removed and will not adversely affect the function of your Weber Genesis Gas Barbecue.

Annual Maintenance

After a period of nonuse we recommend that you perform the following maintenance procedures **for your safety**.

⚠WARNING: Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue. Replace using only Weber authorized replacement hose. Order from Weber-Stephen Products Co., Customer Service Center or authorized dealer.

- Inspect the burners for correct flame pattern. Clean if necessary, following the procedures outlined in the "General Maintenance" section of this manual.
- Check all gas fittings for leaks.

⚠ DANGER ⚠

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. This will result in a fire or explosion which can cause serious bodily injury or death, and damage to property.

⚠WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

You will need: a soap and water solution and a rag or brush to apply it.

Make sure main burners are in the OFF position.

Make sure side burner is OFF. Remove valve control knob and screws. Remove enamel top.

Put the FlameCheck button on the FlameCheck valve.

To perform leak checks: turn on gas supply. Push the FlameCheck button down and hold down until leak checking is complete. This will allow gas to fill the hose and manifold.

⚠WARNING: Do not ignite burners while leak checking.

Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows there is a leak.

Note - Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.

Check:

a) Hose to manifold connection. Figure 5 (a).

b) Manifold to side burner hose connection. Figure 5 (b).

⚠WARNING: If there is a leak at connections a or b, retighten the fitting with a wrench and recheck for leaks with soap and water solution.

If a leak persists after retightening the fitting, turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact your dealer.

c) Side burner hose to side burner connection. Figure 5 (c).

d) Valves to manifold connections. Figure 5 (d).

e) Hose to quick disconnect connection. Figure 5 (e).

⚠WARNING: If there is a leak at connections c, d or e, turn OFF the gas. DO NOT OPERATE THE BARBECUE. Contact your dealer.

When leak checks are complete, turn gas supply OFF at the source and rinse connections with water.

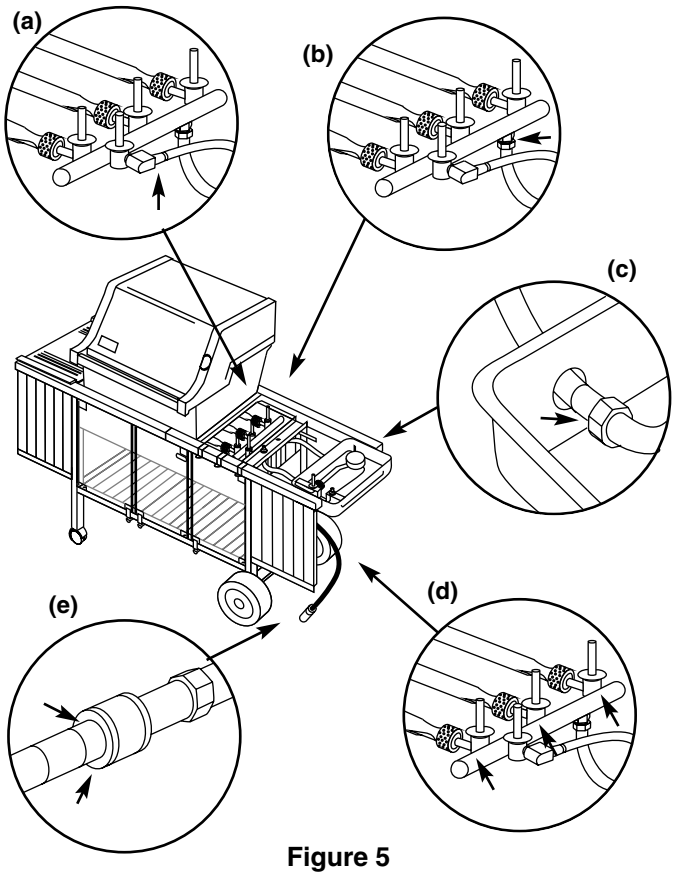


Figure 5

Inspection and Cleaning of the Weber Spider Stopper Guards

To inspect the Spider Stopper Guards, remove the control panel and look to see if they have dust or dirt on their outside surfaces. If they do, brush off the outside surface of the Spider Stopper Guards with a soft bristle brush (an old toothbrush for example). Check that there are no gaps in the Spider Stopper Guards' seams or in the fit around the burners or valves. (See Section "General Maintenance".)

General Maintenance

Weber Spider Stopper Guards

Your Weber Gas Barbecue, as well as any outdoor gas appliance, is a target for spiders and other insects. They can nest in the venturi section of the burner tubes. This blocks the normal gas flow, and can cause the gas to flow back out of the air shutter. Figure 6. This could result in a fire in and around the air shutters, under the control panel, causing serious damage to your barbecue.

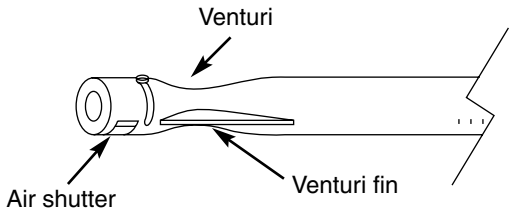


Figure 6

The Weber Spider Stopper Guard is factory installed. It fits tightly around the air shutter section of the burner tube and the valve, thereby preventing spiders and other insects access to the burner tubes through the air shutter openings. Figure 7.

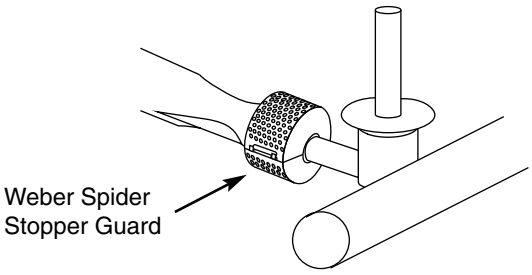


Figure 7

We recommend that you inspect the Weber Spider Stopper Guards at least once a year. (See section "Annual Maintenance".) Also inspect and clean the Spider Stopper Guards if any of the following symptoms should ever occur.

1. The smell of gas in conjunction with the burner flames appearing yellow and lazy.
2. Barbecue does not reach temperature.
3. Barbecue heats unevenly.
4. One or more of the burners do not ignite.

⚠ DANGER ⚠

Failure to correct these symptoms may result in a fire which can cause serious bodily injury or death and cause damage to property.

Main Burner Flame Pattern

The Weber Gas Barbecue burners have been factory set for the correct air and gas mixture. The correct flame pattern is shown in Figure 8.

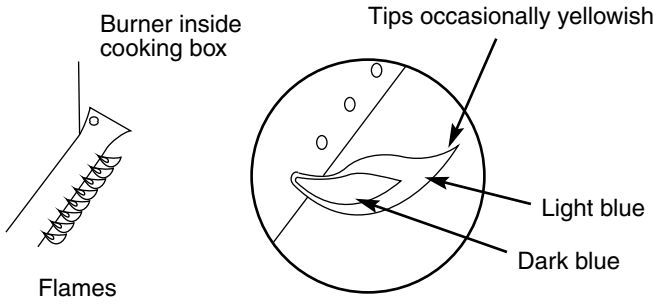


Figure 8

If the flames do not appear to be uniform the length of the burner tube, follow the burner cleaning procedures.

Main Burner Cleaning Procedure

Turn off the gas supply. Remove the manifold. (See Section "Replacing the main burners".)

Look inside each burner with a flashlight. Figure 9.

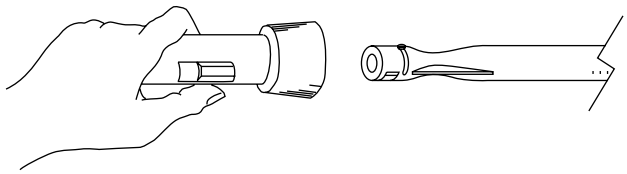


Figure 9

Clean the inside of the burners with a wire (a straightened out coat hanger will work). Figure 10. Check and clean the air shutter opening at the ends of the burners. Check and clean the valve orifices at the base of the valves. Use a brass bristle brush to clean outside of burners. This is to make sure all the burner ports are fully open.

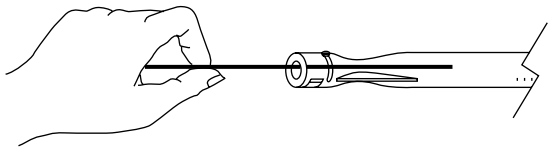


Figure 10

⚠ CAUTION: Do not enlarge the burner ports when cleaning.

Replacing Main Burners

a) Weber Gas Barbecue must be OFF and cool.

b) Turn gas OFF at the source.

c) Remove control panel: take off the burner control knobs. Put your fingers under the edge of the control panel, at the control panel push in buttons, and pull toward you. Lift off the control panel.

d) Unlatch the Spider Stopper Guards and remove. Figure 11.

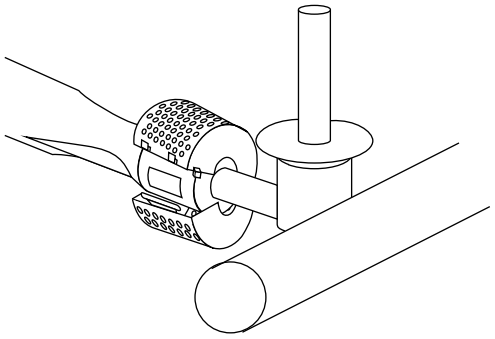


Figure 11

e) Use an adjustable wrench to remove the thermocouple from the FlameCheck valve.

f) Remove the manifold bracket and unscrew the two thumb screws that hold the manifold to the cooking box. Pull the manifold and valve assembly out of the burners and carefully set it down. Figure 12.

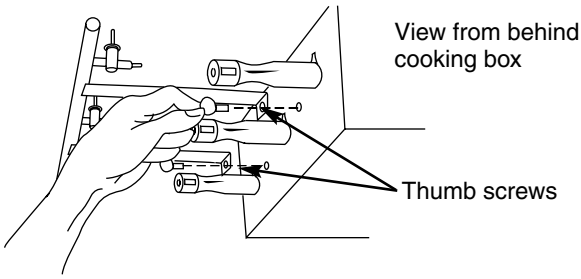


Figure 12

g) Slide the burner assembly out from under the guide screw and washer in the corners of the cooking box. Figure 13.

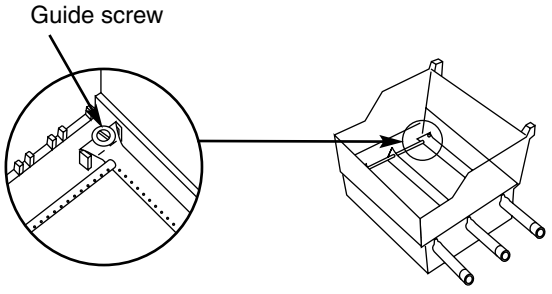


Figure 13

h) Lift and twist the burner assembly slightly, to separate the crossover tube from the burners. Figure 14. Remove the burners from the cooking box.

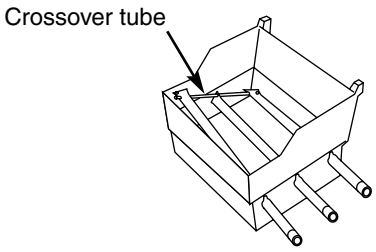


Figure 14

i) To reinstall burners, reverse steps c) through h).

⚠ CAUTION: The burner openings must be positioned properly over the valve orifices. Figure 15a.

Check proper assembly before fastening manifold in place. Figure 15b.

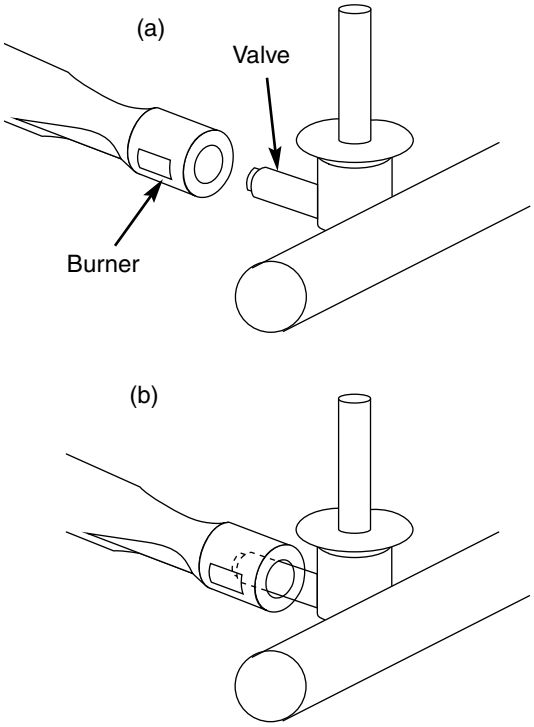


Figure 15

j) Reinstall the Spider Stopper Guards. Slightly rotate the Spider Stopper Guards so that the seams are in line with the Venturi fins. There should be no gaps in the seams or in the fit around the burners and valves. Figure 16.

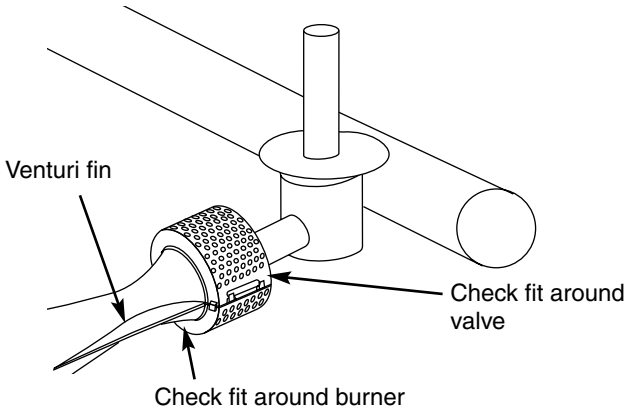


Figure 16

⚠CAUTION: If the Spider Stopper Guards do not fit tightly, contact your dealer.

⚠CAUTION: After reinstalling the gas lines, they should be leak checked with a soap and water solution before using the barbecue. (See Step "Check for gas leaks".)

Crossover Ignition System Operations

If the Crossover Ignition System fails to ignite the Front burner, light the Front burner with a match. If the Front burner lights with a match, then check the Crossover Ignition System.

- Check that both the white and black ignition wires are attached properly. Figure 17.

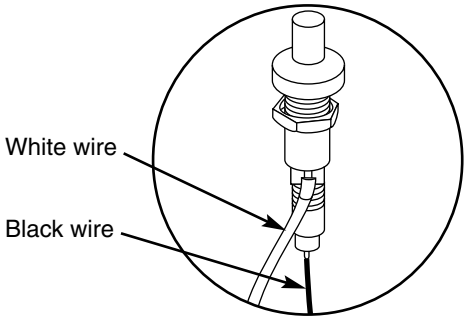


Figure 17

- Check that the Crossover Ignition button pushes the igniter (button) down, and returns to the up position.
- Check to see if the igniter is loose in the frame. Tighten if necessary; see Step “Install igniter” for correct procedure.

If the Crossover Ignition System still fails to light, see Section "Manual Lighting", and contact your dealer.

FlameCheck Safety System

The correct positioning of the thermocouple probe is shown in Figure 18. The tip of the probe is positioned in the flame. The probe senses the heat from the Front burner, and activates the FlameCheck valve. The valve allows the gas to flow into the Front burner. If the Front burner should go out for any reason, the thermocouple probe will cool off, thereby closing the FlameCheck valve, which stops the gas flow to the burners.

If the FlameCheck Safety System should fail to operate, contact your dealer.

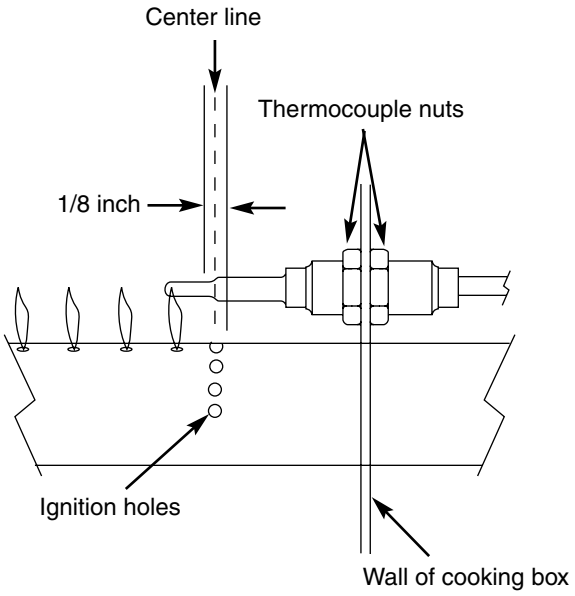


Figure 18

TROUBLESHOOTING

Problem	Check	Cure
Burners burn with a yellow or orange flame, in conjunction with the smell of gas.	Inspect Weber Spider Stopper Guards for possible obstructions. (Blockage of holes.)	Clean Weber Spider Stopper Guards. (See Section "Annual Maintenance".)
Burner does not light, or flame is low in HIGH position.	Is fuel hose bent or kinked?	Straighten fuel hose.
	Does the Front burner light with a match?	If you can light the Front burner with a match, then check the Crossover Ignition System.
	Are you holding the FlameCheck button down long enough?	Hold the FlameCheck button down for a full eight seconds.
Experiencing flare-ups:	Are you preheating barbecue in the prescribed manner?	All burners on high for 10 to 15 minutes for preheating.
	Are the cooking grates and Flavorizer Bars heavily coated with burned-on grease?	Clean thoroughly. (See Section "Periodic Cleaning".)
⚠CAUTION: Do not line the bottom tray with aluminum foil.	Is the bottom tray "dirty" and not allowing grease to flow into catch pan?	Clean bottom tray.
Burner flame pattern is erratic. Flame is low when burner is on HIGH. Flames do not run the whole length of the burner tube.	Are burners clean?	Clean burners. (See Section "General Maintenance".)
Inside of lid appears to be "peeling." (Resembles paint peeling.)	The lid is porcelain-on-steel, not paint. It cannot "peel." What you are seeing is baked on grease that has turned to carbon and is flaking off. **THIS IS NOT A DEFECT.**	Clean thoroughly. (See Section "Periodic Cleaning".)

If the problem cannot be corrected using these methods, please contact your dealer.

Side Burner Troubleshooting

⚠WARNING: Before attempting any troubleshooting steps, all gas controls and supply valves should be in the OFF position.

Problem	Check	Cure
Side burner does not light.	Is gas supply off? Is the Front burner on?	Turn supply on. Light front burner.
Flame is low in HIGH position.	Is fuel hose bent or kinked?	Straighten hose.
Flame is very yellow in conjunction with the smell of gas, **OR** **Burner makes popping noise in conjunction with the smell of gas.**	Inspect the Weber Spider Stopper Guard for possible obstructions. (Blockage of holes.)	Clean Weber Spider Stopper Guard. (See Section "Annual Maintenance.")
Push button ignition does not work.	Does burner light with a match?	If match lights burner, check igniter (see below).

Side Burner Maintenance

⚠WARNING: All gas controls and supply valves should be in the OFF position.

Check igniter: Remove side burner cover. To remove side burner cover, remove control knob and screws that hold cover to bottom. Figure 19. Make sure wire is connected between igniter and electrode. Check that igniter lock nut is tight. Figure 20.

Note - If the igniter works loose, carefully tighten the igniter lock nut with an adjustable wrench or pliers.

Adjust igniter electrode. Gap should be 1/8 to 3/16 inch from tip of electrode to burner. Figure 21. Spark should be a white/blue color, not yellow.

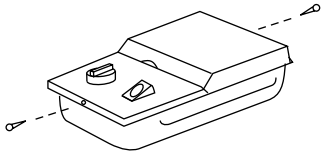


Figure 19

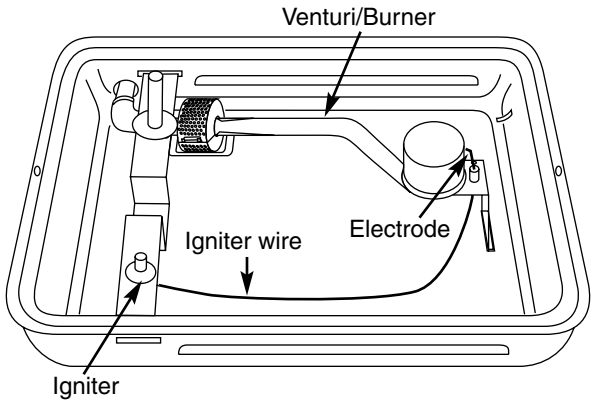


Figure 20

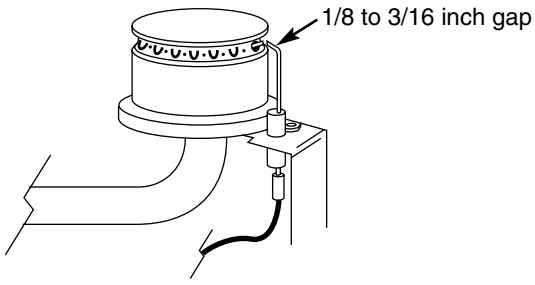
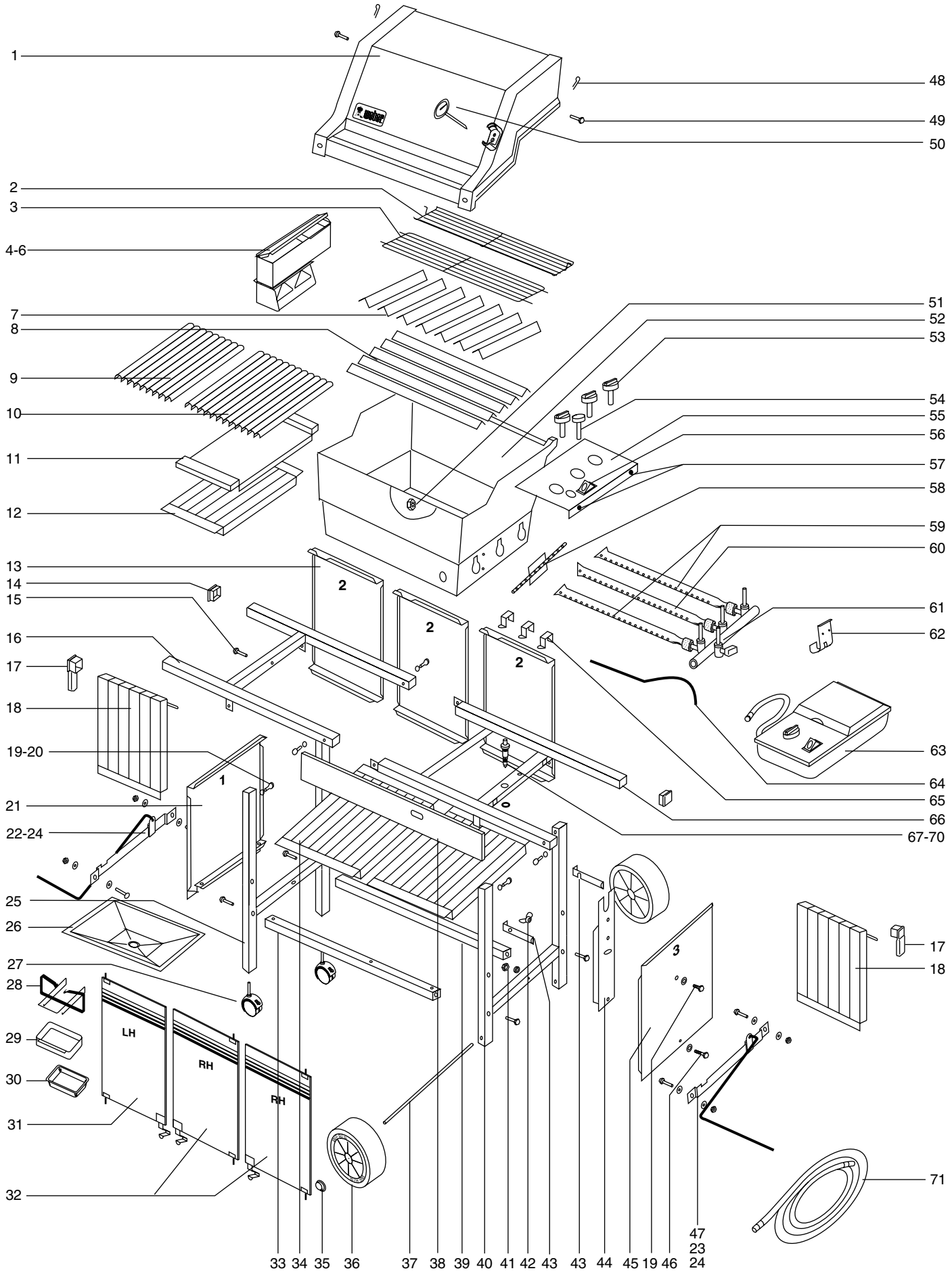


Figure 21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Parts List

All items are single quantities unless otherwise specified.

Parts can be ordered directly from Weber-Stephen Products Co. by phone or mail.

Note - Do not return parts to Weber-Stephen Products Co. without first contacting the Customer Service Center by phone or mail. Returning the part may not be necessary.

Contact: **Weber-Stephen Products Co.**
Customer Service Center
250 South Hicks Road
Palatine, IL 60067-6241
(800) 446-1071

1 Lid (assembly)
2 Weber Warm-Up Basket
3 Warming rack
4 Steam-N-Chips Smoker body
5 Steam-N-Chips Smoker flue
6 Steam-N-Chips Smoker water pan
7 Short Flavorizer Bars (7)
8 Long Flavorizer Bars (5)
9 Narrow cooking grate
10 Wide cooking grate
11 Serving tray
12 Work table
13 Back panels (3)
14 Tubing plugs (4)
15 1/4-20 x 2 inch bolts (5)
16 Left frame
17 Swing table end brackets (2)
18 Swing tables (2)
19 1/4-20 x 1/2 inch bolts (7)
20 Nylon washers (22)
21 Left end panel
22 Left hand slide bar assembly
23 10-24 x 1 3/4 inch machine screws (4)
24 10-24 hex nuts (4)
25 Caster frame
26 Bottom tray
27 Casters (2)
28 Catch pan holder
29 Catch pan
30 Drip pans (2)
31 Left hand glass door assembly
32 Right hand glass door assemblies (2)
33 Frame connector w/bushings
34 Accessory trays (2)
35 Wheel hub caps (2)
36 Wheels (2)
37 Axle
38 Front panel
39 Frame connector
40 Wheel frame
41 1/4-20 hex nut
42 1/4-20 wing nut
43 Side burner locks (2)
44 Brace panel
45 Right end panel
46 1/4-20 x 1 1/2 inch bolt
47 Right hand slide bar assembly
48 Hair pin cotters (2)
49 Hinge pins (2)
50 Thermometer
51 Keps nut
52 Cooking box
53 Burner control knobs (3)
54 FlameCheck button
55 Control panel
56 Igniter button
57 Control panel push-in buttons (2)
58 Crossover tube
59 Front or Back burner
60 Center burner
61 Manifold assembly
62 Manifold bracket
63 Side burner assembly
64 Thermocouple
65 Tool holders (3)
66 Right frame
67 Igniter
68 Igniter lock nut
69 Igniter wire (white)
70 Igniter wire (black)
71 Hose

⚠WARNING:
Use only Weber factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.

A Final Word of Thanks

Thank you for choosing a Weber Barbecue. Our family here at Weber has worked hard to produce the highest quality products for your satisfaction.

While we give much attention to our products, an occasional error may occur. Our knowledgeable Customer Service staff is prepared to help you with any problems with parts or assembly. Call our toll free number 1-800-446-1071. For quicker service, please have your owner's manual available for reference. We also welcome any comments or suggestions you might have regarding our products.

We wish your family the best in outdoor cooking enjoyment.

Weber-Stephen Products Company
Customer Service Center
200 East Daniels Road
Palatine, Illinois 60067-6266